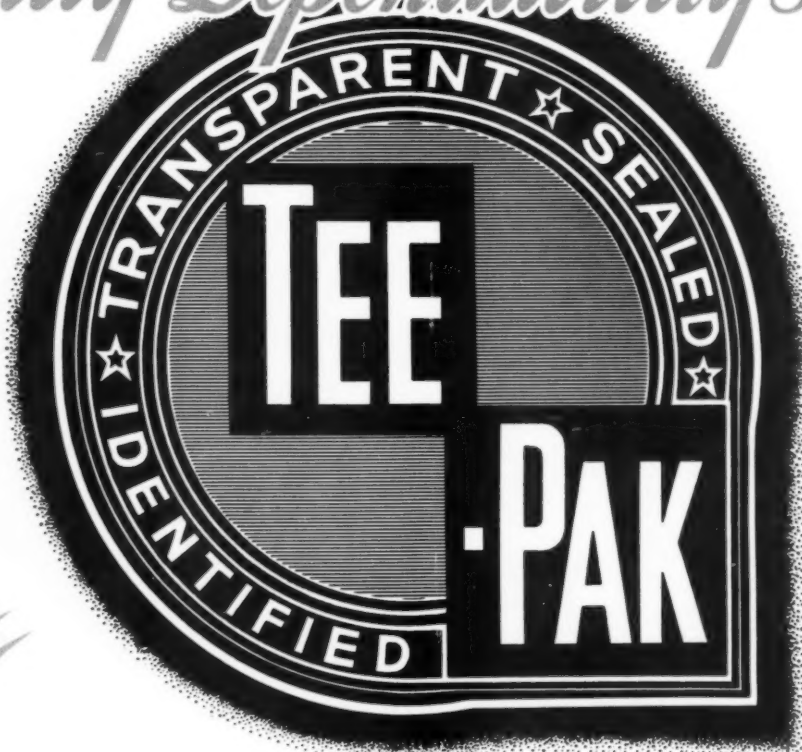


THE NATIONAL  
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FEBRUARY 12 • 1944

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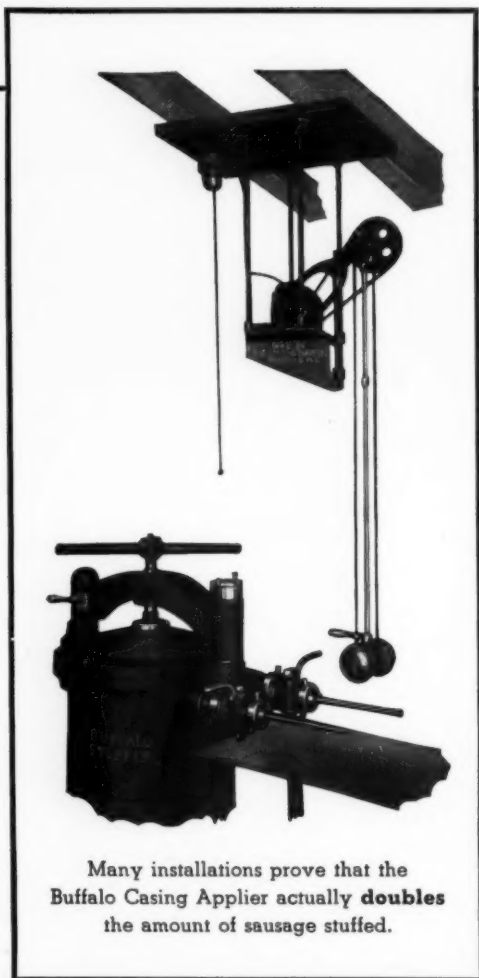
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# THE NATIONAL PROVISIONER

Volume 110

FEBRUARY 12, 1944

Number 7

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EDWARD R. SWEM, Editor  
VAL WRIGHT, Managing Editor • ROBERT V. SKAU, Market  
Editor • NEIL I. SKAU, JR., Associate Editor  
Washington: C. B. HEINEMANN, JR., 1420 K St., N. W.

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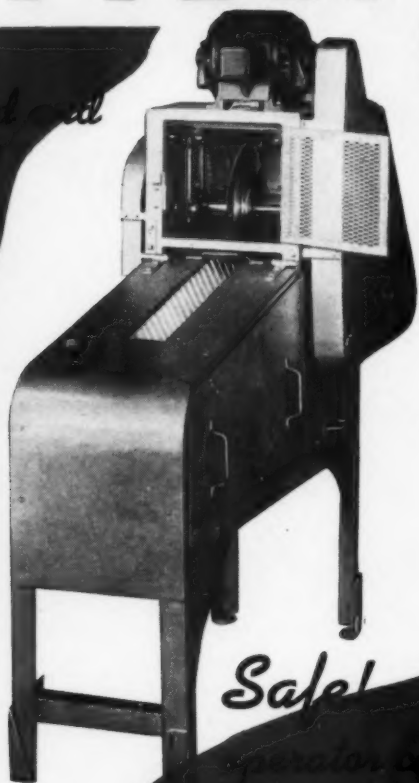
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## BALANCED TEAMWORK

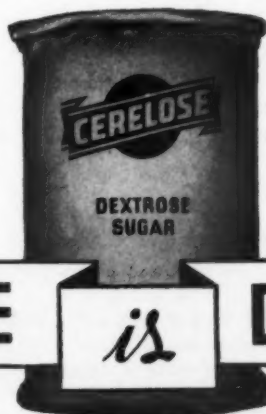
Shooting the straightaways—banking the turns—streaking down the icy mountain side like greased lightning takes team work.

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Photo taken on Italian highway



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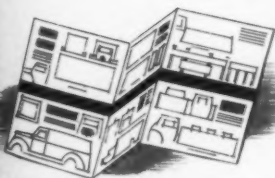


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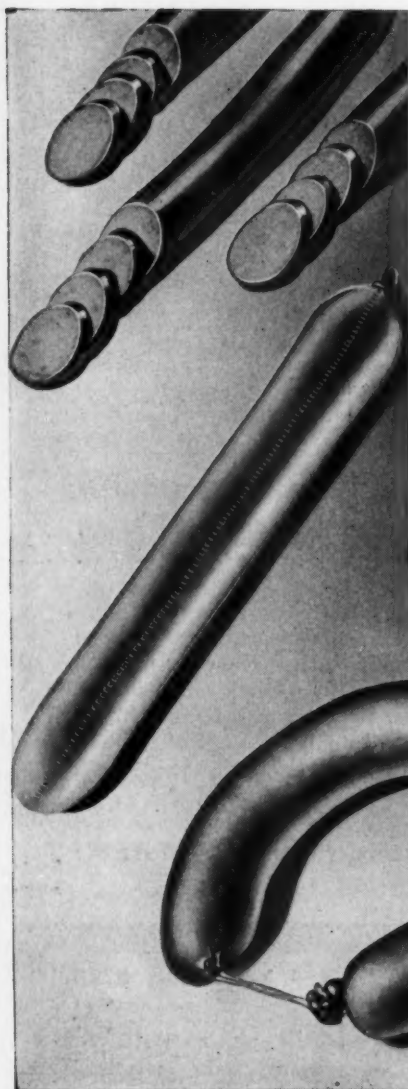
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Now's the Time to  
**CASH IN ON SAUSAGE . . .**

## and **ARMOUR'S NATURAL CASINGS** will help you do it!



Today, sausage is in the limelight. Rationing and shortages of many cuts of meat have given sausage an increasingly important place on the American dinner table.

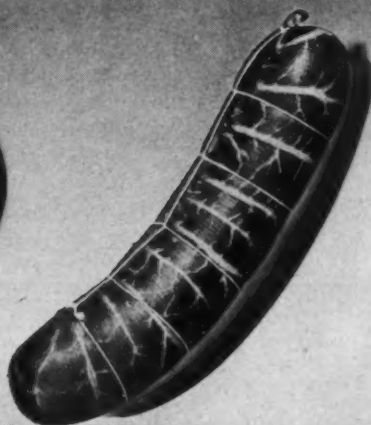
You can cash in on this new demand for sausage . . . and Armour's Natural Casings will help you do it.

These fine casings give sausage the firm, appetizing appearance that means extra sales appeal in the meat case. And they help seal in the fresh goodness of sausage . . . provide real protection against drying out.

There's an Armour Natural Casing for virtually every type of sausage . . . uniformly graded, carefully inspected.

We think we can help you cash in on the national demand for fine sausage.

*Armour and Company*





# HOW ABOUT

# Post-War Planning

## IV. THE INDUSTRY'S POST-WAR JOB AND OPPORTUNITIES

By CLAUDE R. WICKARD  
*U. S. Secretary of Agriculture*

THE war has clearly demonstrated that when the people of this nation have more money to spend, they want to buy more meat. This desire on the part of the consumer to eat well, provided he can afford it, touches the very heart of some of the main points which need to be considered by the meat industry, as well as other food processors, in planning for the post-war period.

Thus, one of the primary considerations in projecting plans for after the war is the matter of consumer purchasing power—whether or not the rank and file consumer will be able to afford to buy more meat or other processed meat products. A second but no less vital field for study by the meat industry is in planning, research, and experimental work aimed at putting on the market the kinds and grades of products with the highest possible consumer acceptance, at such prices as will create and utilize the fullest possible demand. A third topic which demands a place in any calculations, by the meat industry, on the post-war outlook is that of foreign markets.

While no one can assume exactly the details of these and other potential problems, that does not hinder the meat industry from attempting to chart the broad course, and to chart alternate paths, it expects to pursue. In order for the industry to be able to come to grips with its problems, it is absolutely essential that thought be given, ahead of time, to the issues that may loom on the post-war horizon. This will require some exploratory thinking into conditions as they are likely to be, rather than relying too heavily upon the patterns which prevailed in the prewar years, or those now existing.

### State of Post-War Domestic Economy

The first and primary point for consideration is the status of the domestic economy that is likely to prevail in this country after the war is over. The meat industry, as well as other businesses, is vitally concerned with the level of employment in this country, for example. If widespread unemployment should stalk the nation for any considerable period of time, there is little likelihood that the meat industry could find anything like a full domestic market for its products after the period of emergency war

### WHEN AND HOW WILL WAR REGULATION END?

When and how will government restrictions on construction and the purchase of supplies and equipment be relaxed? Will control over meat prices and distribution be continued after the defeat of Germany—into the post-war years?

What is the government's policy toward termination of contracts for supplying meat for the armed forces and the FSCC? How will authorities dispose of government-owned stocks of meat products?

Although absolutely definite answers are not available at present, C. B. Heinemann, jr., special representative of *The National Provisioner*, will present authoritative Washington views on these questions in the fifth article in the *Provisioner's* post-war planning series, to appear on February 19.

relief is over abroad. On the other hand, if the national income could be maintained within a range of 120 to 140 billion dollars, there is every reason to believe that the domestic market for meat and meat products would be much stronger than in any peacetime period in history.

The war has shown that the more money city people make, the more they spend on food. Also, it has been shown that meats are among the foods affected most by salary changes. For example, let's compare the meat-purchasing scale of families at the \$3,500 level and at the \$1,250-income level. The family with the \$3,500 income eats half again as much meat as the one with a \$1,250-a-year income. Thus, it is easy to see that the income level, not only for the nation as a whole, but also for various salary groups, will have a very great influence on the demand for meat products after the war.

Consumption of meat depends on income of the purchasers, the price of meat, and the competition furnished by competing products. The demand for meat has gone up substantially during the war principally because low income groups have had more money to spend and consequently have spent more on meat. *The problem is to maintain income at a level which will enable those who are normally in the low income groups to continue to purchase meat when the war is over.*

It is estimated that consumers would buy 25 per cent more meat than will be available under rationing this year. However, it should be noted that the per capita consump-



tion of meat in the U. S. is higher now than was the average 1935-39 consumption.

Of course, one of the big factors for the packing industry to consider is the matter of conducting research into operating and distribution practices with the aim of making more and better meat products available to more customers at lower costs. It is my belief that much can be done along these lines which would create an increase in demand for meat products. A further reduction in costs not only by the processor but by the farmer, through greater operating efficiency, would be an effective means of expanding consumption. Aside from improving present operations, there is the ever-present challenge to develop new and improved methods of processing and distributing meat and its products.

Improvement of the products marketed would involve increased attention to standardization, grading, sanitation, and other factors which contribute to high quality products. Virtually all meats are graded now in compliance with OPA orders. There will be a definite need to maintain and standardize grading in the post-war period. In addition to specialty grades, there will be a demand for grades which fit into the broad demand of a wide range of income groups.

There appears to be a bright future for specialty products such as boneless meat, canned luncheon meats, and other specialties which please the public's taste and are easy to store and serve. Of course, here again the price factor figures largely in the degree of acceptance of these products by the public in general.

Also, the meat industry will find it advantageous to encourage the maintenance of the high standard of federal meat inspection which is now recognized throughout the world as the best.

## Dehydrated Meat Has Doubtful Future

Dehydration of meat has been employed on a rather extensive scale during the war. The necessity for conserving shipping space has contributed largely to the present extent of dehydration. The degree to which demand will continue for this product in the postwar period is problematical.

It is a well-established fact that the type of product the meat-processing industry prepares for the consuming public determines to a large extent the type of production to which farmers adhere. For example, this boils down to the fundamental question of whether the farmers will be producing a meat-type hog or a lard-type hog in the postwar period. If farmers find it advantageous to feed the hogs to heavier weights, which include a lot of fat, they naturally will produce that kind of animal. If they find that there is a premium so far as price is concerned on the meat-type animals and on the lighter weights of hogs, they will swing to meat-type animals and market their hogs at weights which will produce leaner cuts.

Likewise, if cattlemen find a continuance of the prewar trend toward lighter cuts of beef, more of them will shift toward a cow-and-calf production basis. Thus, the preference for feeding calves and yearlings as compared with older cattle, prevalent before the war, will again become apparent in the feeder cattle market.

As for the prospective livestock production in the more immediate future, indications are that there will be some reductions in livestock numbers during 1944. Meat production in 1944 is expected to be considerably larger than in 1943, reflecting the record size of the 1943 pig crop, the very large number of cattle on farms, and a less favorable feed situation than has existed in the past few years. Hog slaughter may exceed 100 million head in 1944, compared with a slaughter of 90 million head in 1943. Cattle

slaughter also is likely to be substantially larger than the 17 million head slaughtered last year.

What happens to livestock numbers in 1945 depends upon the feed supply and to a certain extent, the labor situation. This country is now dipping into its feed reserves to the extent that by the end of the 1943-44 crop marketing year it is expected that carryover feed supplies will be lower than for the past several years. Should cattle numbers continue high in 1944, indications are that heavy marketing of breeding stock will start in 1945. Cattlemen have an opportunity to help out on the meat situation now, when the nation is so much in need of beef and hides, rather than to wait until later when they can only guess at what the requirements might be.

It is generally considered that, from the standpoint of feed supply and other considerations, cattle numbers should level off at somewhere around 75 million head. We are now too high on cattle numbers considering long-time carrying capacity of the range and the prospective feed supply. While there is a need to adjust inventory to the carrying capacity of the range, it should be borne in mind that livestock numbers probably are not too high if the present rate of income were to be maintained.

## Our Responsibility Toward Europe

In the postwar period it is not likely that we will export beef in any appreciable volume. It is possible that we might export considerable amounts of pork and lard. The importance of maintaining inspection on a basis insuring acceptance by foreign countries should not be overlooked.

The question frequently is raised concerning our responsibility in supplying meat to the devastated countries of Europe. I am sure that this country will continue to contribute toward helping to alleviate starvation incident to war, as will others of the United Nations. According to present allocations, our allies, Red Cross, and U. S. Territories are to get about 12 per cent of our total allocable meat supply in 1944. It is doubtful whether much more meat could be made available for relief purposes without cutting further into civilian supplies. There are estimates which show that if the principal meat-producing countries of the United Nations were to reduce their present meat consumption by 20 per cent, that would increase the quantity of meat available for export by about three-fourths. The question of whether or not this would be practicable is one that the United Nations individually and collectively will have to decide.

The 1944 allocation to civilians in this country, thanks to the production efforts of the livestock and meat industry, is equivalent to approximately 132 lbs. per capita for the year on a dressed weight basis, compared with the prewar 1935-39 average of about 126 lbs. The allocation of all claimants for 1944 is about 24 1/2 billion lbs.

With regard to the need for fats, both in this country and our shipments abroad, indications are that large supplies will be needed both for the domestic front and for foreign shipments for the next two or three years. After that time it is anticipated that the European demand for our fats and oils will fall off to the extent that unless there are drastic changes on the home front, there will be a surplus of fats in this country. This will be especially true after the oil-producing areas of the Pacific are put back into production and become available to the United Nations. Prior to the war, approximately 3 1/2 billion lbs. of oils moved into world export markets from war areas now cut off.

Domestically, the production of vegetable oils to meet wartime demand is now about 60 per cent above the 1937-41 average. This increase in vegetable oil production resulted from a tremendous stepping up of soybean, flaxseed, and peanut acreage.

(Continued on page 38.)



# Current Status of Beef Price Cases in Emergency Court of Appeals

By C. B. HEINEMANN, JR.

Washington Representative  
The National Provisioner

THE first of two articles on beef ceiling price cases now before the Emergency Court of Appeals appeared in THE NATIONAL PROVISIONER of February 5. Litigation involving sale of beef to the Army, in which Armour and Company has been the only complainant, was discussed in the first article. The second and final article will deal with cases involving a reasonable margin for processing.

The Emergency Price Control Act of 1942, as amended, contains the following provisions:

"That in the fixing of maximum prices on products resulting from the processing of agricultural commodities, including livestock, a generally fair and equitable margin shall be allowed for such processing."

Several complaints have been filed with the Emergency Court of Appeals based primarily on this provision of the Act.

In case No. 101, again involving Armour and Company as the complainant, the court has entered an order allowing the complainant time to present additional evidence to the OPA. No further proceedings may be expected in this case until the additional evidence has been presented to OPA and a further decision rendered by the Administrator on the protests involved in the case.

## Some Cases at Standstill

Case No. 100, involving the Central Packing Corporation of Brooklyn, New York, and various officers and employees, has been handled by the court in this manner: upon stipulation between parties and motion by the complainant, the court has allowed until March 1, 1944, for the complainant to file an application for leave to introduce additional evidence and to file a brief. The next step in this case will probably be that complainants will file such a motion and, if it is granted, they will then proceed further before the Administrator.

A case almost exactly similar to this, and now in the same status, is M. H. Nagle, Inc. v. Bowles, case No. 98.

The other cases involving the "reasonable margin for processing" clause are entitled as follows: Heinz et al v. Bowles, case No. 102; and E. Kahn's Some Company v. Bowles, case No. 103. Since these cases are farther along than any of the others treated in this section, they have been discussed below at some length.

Complaints were filed in both cases

## II.—CASES INVOLVING REASONABLE MARGIN FOR PROCESSING

on November 26, 1943. On January 17, 1944, the court granted complainants' applications for leave to introduce additional evidence before the Administrator. It will be noted that the complainants went a little further than those in the Central Packing Corporation and M. H. Nagle, Inc., cases, in that the complainants in these cases actually filed their applications for leave to introduce additional evidence, whereas the complainants in the Central and Nagle cases merely asked for additional time in which to file such applications.

On January 24, 1944, the various complainants in the Heinz case filed with the Office of Price Administration a document headed "Petition for Reopening and Reconsideration of the Protests." In this petition, complainants state the following grounds as the basis of their request for reopening: (a similar petition in the Kahn case brings in some additional points peculiar to the complainants there).

1.—OPA's denial of complainants' protests rests upon the fundamental proposition that the cattle price stabilization program of OES reduced losses of the industry to \$1 per cwt. This loss would be incurred only when cattle prices were at the maximum level provided by the cattle price plan. As a matter of fact, losses will be greater than this even at the minimum cattle prices under the stabilization program. These allegations even apply to non-processing slaughterers receiving the 80-cent subsidy.

2.—OPA's denial of the protests is also based upon the conclusion that the industry traditionally incurred a loss in the production and sale of fresh beef carcasses and wholesale cuts prior to price control. This conclusion is unsound as to the industry as a whole throughout the United States.

3.—The conclusion by OPA that typical and representative slaughterers of beef obtain substantial profits from the extensive processing of by-products of cattle slaughter is not based upon facts. The typical packing company does not engage in extensive processing of beef by-products but disposes of them with a minimum of handling.

4.—The OPA decision is based, to some degree, upon the conclusion that beef losses are recovered in sausage production. The unfairness of this conclusion is demonstrated by the fact that beef constitutes less than one-half of

the meat content of sausage generally, and that maximum prices on sausage do not allow a margin of profit large enough to compensate for losses on fresh beef. As a matter of fact, the prices established by OPA for all sausage allow no more than a minimum reasonable margin above the OPA prices for the raw materials to cover the cost of manufacture and distribution.

5.—OPA's decision rests upon the erroneous assumption that the over-all financial results of the industry are to be used in determining maximum prices on fresh beef. The cost of production of fresh beef, as determined by long-established and generally applied accounting methods, is rejected by OPA in reaching this conclusion.

The numbered paragraphs above are a summary of the allegations of the complainants in the Heinz case. The allegations themselves are full and complete and are supported by much documentary evidence attached to the petition. The next move, therefore, is up to the Office of Price Administration.

There has been no court decision, up to the present time, interpreting the clause of the Emergency Price Control Act of 1942, as amended, which requires "a generally fair and equitable margin" for processors. Such rulings as have been made by the Emergency Court of Appeals are in the nature of "procedural rulings" designed to secure a full and complete record before the Office of Price Administration.

If OPA, in its decision on the Heinz and other cases, continues to deny relief to beef slaughterers, the issues presented before OPA will be placed before the Emergency Court for decision.

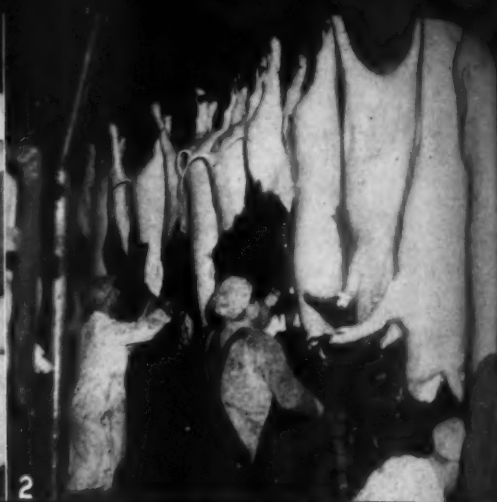
## POSTPONE ANTI-TRUST CASE

Trial of the Oklahoma City market anti-trust case involving Armour and Company, Wilson & Co. and five packer employees has been postponed for the duration of the war, according to an order issued by Judge Edgar S. Vaughn in federal district court at Oklahoma City.

The order followed the filing of a stipulation by counsel for the defendants explaining that a trial at this time would require assignment of key officers and employees whose time is devoted largely to handling orders for the armed forces and lend-lease. The stipulation claimed that due to loss of personnel to the armed forces, the Department of Justice staff is not large enough to handle the trial at present.

The indictment against the two companies was returned by a federal grand jury in October, 1941.





## Packers Surmount a Host of Difficulties to Process Record Winter Hog Runs

**W**HEN the full story of the meat industry's part in the war effort is told, one of the brightest chapters will deal with the "big hog winter of 1943-44" when packers slaughtered and processed a record number of hogs in spite of the "flu," shortages of manpower, equipment and supplies.

Federally inspected hog slaughter reached the astounding total of 7,839,352 head during January, 1944 compared with 5,430,909 in 1943 and 5,830,613 in 1942. December slaughter in 1943 amounted to 7,566,816 head against 6,777,890 a year earlier and 5,766,664 in 1941. November kill in 1943 totaled 6,971,752 compared with 5,022,659 in 1942 and 4,560,843 in 1941. Inspected kill in the three months, November-January, 1943-44 amounted to 22,377,920 hogs compared with 17,231,458 last year and 16,158,120 in 1941-42.

The American Meat Institute has estimated that pork production during



January, 1944 totaled 1,082,000,000 lbs. against 775,656,000 lbs. in January, 1942 and a five-year 1935-39 average of 545,999,000 lbs.

While the whole industry has partici-

### HANDLING THE HOG FLOOD AT HORMEL PLANT

Geo. A. Hormel & Co. was one of the packers who made special preparations to handle the record hog crop rapidly.

- 1.—Shows hogs coming from single dehairer at a rate of more than 900 per hour.
- 2.—Removing the depilating mixture.
- 3.—Hogs were cleaned and shaved thoroughly in spite of great speed of operations.
- 4.—The split in the dressing line with hogs on right moving onto the 600-hog per hour chain, while those on the left go on the 300-hog per hour new line.



rated in the Herculean job, much of the weight of the avalanche of hogs has been borne by the Corn Belt packers. While no figures are available, it is likely that slaughter by packers in Minnesota, Iowa, Nebraska, North Dakota and South Dakota accounted for more than the 41.1 per cent of total inspected kill registered in November-January, 1941-42, while slaughter in the entire North Central region may well have comprised a larger percentage of the total than the 79.1 per cent recorded for November-January, 1941-42.

At many of these plants the employees and supervisory staff have worked long hours—six and seven days a week—for weeks on end. They have shown much ingenuity and have used every old and new trick in the packinghouse bag to keep record hog marketings moving through the plants and to place huge quantities of pork in the hands of the armed forces, lend-lease and civilians.

### Meeting the Emergency

Although the meat packing industry has produced a miracle this winter, and could have brought out a bigger one had more facilities and labor been available, packers have not always been able to handle immediately all the hogs offered by producers. This has sometimes meant the temporary suspension of the live cash market at some points, but the unprecedented speed of the industry's operations and the orderly organization of buying have saved producers from serious losses which they might otherwise have suffered under these conditions.

Physical factors—labor and processing facilities—have limited slaughter (if this term may be applied to the



RECORD KILL KEEPS PORK CUTTING ROOM BUSY

Hormel's efficient pork cutting setup has been especially helpful in handling the record hog runs this year. Note that almost all the handling of trimmings is done on the cutting floor, eliminating the need for the large trimming room found in some plants and speeding up the handling of this perishable material.

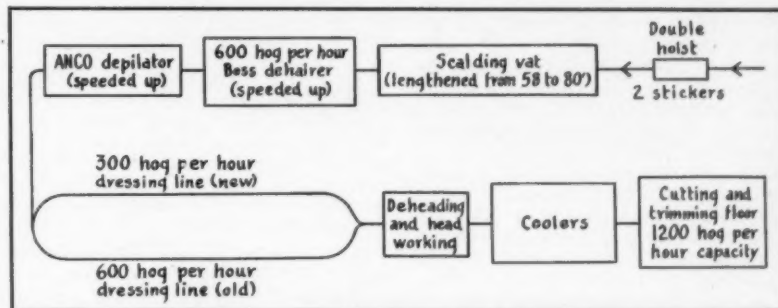
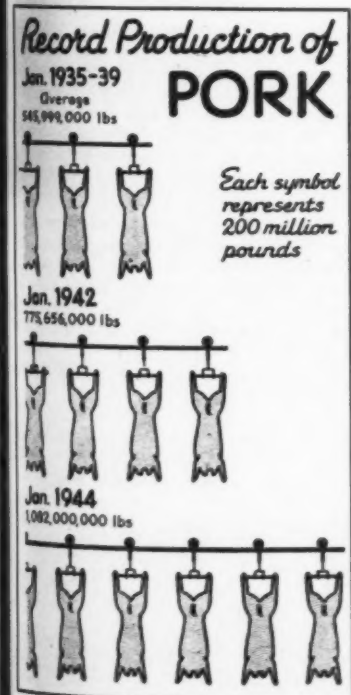


DIAGRAM OF HORMEL HOG OPERATIONS



record job done this year) and, contrary to the views of some legislators, market gluts have not been the result of any breakdown in distribution.

To the uninformed the problem of handling more hogs seems simple: install more facilities, or speed the killing and dressing operations, or work another shift, or work overtime. While all these expedients have been employed this winter, none is a cure-all and some are limited in usefulness because of government restrictions on the purchase of equipment, as well as on the speed of killing and dressing, the unavailability of labor and the high cost of overtime. Moreover, unless greater volume can be handled all down the line—through chilling, processing, etc.—an increase in slaughter may mean the disintegration of other plant activities.

Geo. A. Hormel & Co., of Austin, Minn., is one of the firms which have made a big contribution to the success of the 1943-44 hog slaughter program. Foreseeing the crisis which was on the way, this company made plans in 1942 to handle a larger volume of hogs with minimum increases in equipment and labor requirements.

Hormel was then using a hog dress-

ing line rated at 600 hogs per hour. To this was added another line rated at 300 hogs per hour. However, except for lengthening the scalding vat and some slight changes in the dehairing and depilating setup, the equipment which was in use in 1942 for handling 600 hogs per hour has been employed this winter to handle more than 900 hogs per hour. The changes made at the Hormel plant are shown above.

Several views of Hormel killing, dressing and cutting operations are shown on this page. *Photo 1* shows hogs coming out of the dehairer at a rapid clip. One interesting feature of operations is that the firm has found it possible to pull bristle just before the hogs enter the dehairer, even though the animals are moving much faster than normally.

*Photo 2* shows removal of the depilating mixture and in *Photo 3* the hogs are being shaved. *Photo 4* shows the split in the line, with the hogs on the right moving onto the 600-hog per hour dressing chain, while those on the left go on the 300-hog per hour new line.

*Photo 5* shows a portion of the pork cutting floor. Note that almost all the handling of trimmings is done on the cutting floor.



## Congress Close to Junking Subsidies; Has Several Plans

CONGRESSIONAL opposition to the administration's food price subsidy program, expressed late this week in the Senate when that body voted 49 to 26 to reject an authorization of \$1,500,000,000 for subsidies in 1944, may be strong enough to force the abandonment of this method of "holding the line" on consumer food prices.

The vote in the Senate indicated that anti-subsidy forces may have enough strength to pass the Bankhead amendment to the Commodity Credit Corporation bill and back it up by the necessary two-thirds majority if the President should veto the measure. Technically, the Senate is considering a bill which is similar to the anti-subsidy measure passed by the House 278 to 117 last November. Quick action on some kind of legislation is necessary because the Commodity Credit Corporation, which pays many food subsidies, will not be able to operate after February 17 unless extended.

While it appears probable that the Senate will reject two compromise measures for the present—a \$950,000,000 limited subsidy program sponsored by Senator Taft and a food stamp plan for low income families proposed by Senators Aiken and LaFollette—the latter plan may well be used as a basis for compromise in case the Bankhead bill goes through and is vetoed by the President.

### Substitute Plans Prepared

It is understood that several alternative proposals are being considered in case the consumer subsidy program is abandoned. In addition to the food stamp plan these include: 1) complete roll-up of wholesale and retail prices to levels prevailing prior to mid-June, 1943; 2) a partial roll-up of these prices, and 3) government purchase and resale of livestock.

The food stamp idea, or the National Food Allotment Act, provides for issuance of supplementary food allowances in the form of coupons to be used by families whose incomes are believed insufficient for an adequate diet. Income groups whose weekly food expenditures are below the cost of the basic allotment would be certified eligible and would be given food stamps of a value which, added to the normal food expenditures for households of the same size and income classification, would equal the reasonable cost of the basic food allotment for a typical household.

The proposal also would prohibit the payment of subsidies for production, processing, distribution or other handling of agricultural commodities or any commodity processed in whole or substantial part from any agricultural commodity except as specifically authorized by Congress.

Under the proposed bill the WFA

## Up Reefer Demurrage To Penalize Delay

In order to prevent delay in unloading refrigerator cars, the car service division of the Interstate Commerce Commission this week ordered a sharp increase in demurrage charges to penalize those who hold cars beyond the free time allowed by tariffs. Effective February 11, the commission ordered that demurrage charges on refrigerator cars not unloaded within the free period shall be:

\$2.20 per car per day (or fraction of a day) for the first two days; \$5.50 per car per day for the third day; \$11 per car per day for the fourth day; \$22 per car per day for the fifth day, and \$44 per car per day for each succeeding day.

The new charges apply to cars operated under average agreements and to intrastate as well as to interstate transportation. The order expires on April 11 unless extended or amended.

would be authorized to administer the plan. This agency is reported to have pointed out that it would involve three big administrative tasks: 1) establishment of basic food allotment and certification of eligible participants; 2) issuance of food allotment coupons, and 3) redemption of these coupons.

It is understood that the maximum cost of the food stamp plan has been estimated at \$3,000,000,000 per year.



"LIFE OF RILEY" CAST

Included in this homespun "family portrait" are the four persons who keep radio audiences chuckling over the American Meat Institute's new "Life of Riley" presentation on Sunday afternoons over the Blue Network. Shown with the inimitable Riley (William Bendix) himself, sporting zebra suspenders, are his wife, "Dumpling" Riley, their son, Junior, and Uncle Baxter, who came for a weekend and has apparently planted himself in the Riley household for the duration.

## Feed Supply to Control 1944 Production of Meat

Principal guiding factor in volume of meat animal production in 1944 will be the amount of feed produced in the current crop year, Prof. L. F. Stice, of the department of agricultural economics extension division, stated recently in an address delivered for farm and home week at the University of Illinois. Live stock production now has caught up with and is threatening to outrun possible feed production, he warned. Production should be kept in line with feed supplies.

"Present level of record meat animal production was made possible by surplus feed supplies and favorable prices for livestock," he explained. "Further expansion is not possible, although a strong demand for meats and meat products is expected to prevail in 1944."

Stice has suggested that the high level of government spending for war purposes is largely responsible for the present high level of consumer demand for meats, and predicted this condition will continue for a year or more after the European war ends.

Price relationships between hogs and corn is less favorable than at any time since 1941, but is not below average, and a reduction in hog numbers is expected. Careful culling of beef herds is advisable, he said, the current level of cattle numbers being an all-time high. Feeding prospects are uncertain, and feeding to a high finish will continue to be discouraged.

## Waste Fat Collection Doubled by New Plan

Preliminary figures indicate that the plan of giving housewives two meat-fat ration stamps for each pound of waste kitchen fats has more than doubled the weekly amount of fats being turned in, the OPA said recently in announcing a scale of container weights to be used in computing the net weight of fats.

If final reports from renderers bear out the preliminary figures, waste fats are being saved at the rate of about 200,000,000 lbs. a year. While this is about double the annual rate at the time the points-for-fats program went into effect, it is still below the minimum estimated need of 250,000,000 lbs. a year.

Packer salesmen may wish to pass on the following information to retail meat dealers. To help dealers and housewives judge the net weight of the fats turned in, OPA has listed the following weights for typical cans (to be deducted from gross weight of container and fat):

Size	Can Weight oz.
No. 1 Typical soup can (10 oz.).....	2.2
No. 1 1/2 Can (16 oz.).....	2.7
No. 2 Vegetable can (20 oz.).....	3.6
No. 2 1/2 Tomato or fruit can (28 oz.)...	4.5
No. 3 Full quart vegetable can (32 oz.)	5.3
No. 4 Fruit and vegetable juice can (48-50 oz.) .....	7.9



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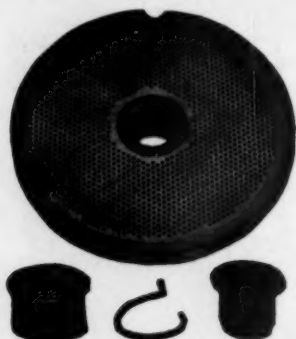
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In a letter to all suppliers of foods covered by RO 16 and 13, John J. Madigan, chief, meat branch, food rationing division of OPA, detailed a new amendment which changes the reporting requirements for suppliers under RO 16 and 13.

Instead of having the supplier report the default immediately, the new amendment requires that the supplier report the default to the district office by Friday following the week in which the default occurred. This has been done to simplify the reporting requirements for defaults by allowing the supplier to go through his books or unpaid invoices only once each week and make up a complete list of defaults. Also, he can wait for a long enough period after the 10 days' allotment so that any checks in the mail will have reached him.

The district offices of the OPA have also been instructed to take the following course of action on any defaults that are reported to the district office: A letter will be sent to each person reported in default, telling him that the default has been reported and that under the ration orders no suppliers can transfer rationed foods to any person known to be in default. A person is given seven days in which to communicate with the district office concerning the reported default.

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### DSC RULING ON TRUCK CHARGE AND CATTLE

When a packer uses his own trucks to haul slaughter cattle more than 25 miles he must add the equivalent common carrier rate to the cost of the cattle, the Defense Supplies Corporation ruled recently. The DSC ruling was made in connection with the inclusion of transportation cost in the cost of cattle when determining compliance with the maximum-minimum cattle price range provisions of Livestock Slaughter Payments Regulation 3.

Pointing out that the cost of transporting cattle within a municipality, and the cost of transportation by a packer's own trucks, were exceptions from the general rule that the cost of cattle must include the cost of transportation, the DSC ruled that the latter exception does not hold good in cases where the packer's facilities are used as a substitute for common carrier transport on hauls longer than 25 miles one way. In such cases he must include the equivalent common carrier rate in his cost of cattle. He may not use as the cost of such hauls either his own actual or estimated cost; he must include the common carrier cost for such transportation.

## CHANGE HOG CEILINGS

The live hog ceiling price for Nashville, Tenn. has been reduced from \$14.60 to \$14.50 per cwt. in Amendment 4 to MPR 469. The amendment also revises maximum hog prices for certain areas in Kentucky, Tennessee and South Dakota. As a result, Item 13 (a) of Schedule III of section 13 (dealing with South Dakota) now reads as follows:

(a) Jerauld, Aurora, Douglas, Charles M. Brown, Marshall, Day, Roberts, Sisk, Clark, Codrington, Hamlin, Grant, Denel, Beslie, Kingsbury, Brookings, Sanborn, Miner, Lazo, Mosley, Davison, Hanson, McCook, Minnehaha, Hutchinson, Turner, Lincoln, Bon Homme, Yankton, Clay Union . . . . . \$14.50

Item 28 of Schedule III of section 13 now reads as follows:

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Amendment was effective February 11.

## ASK DATA AND INTERPRET PROVISIONS OF DFDO 75.2

E. S. Waterbury, administrator of DFDO 75.2, has asked all federally inspected beef slaughterers to furnish his office with a weekly letter on their custom killing operations. Slaughterers are asked to report: 1) the name of firm for whom the cattle were killed; 2) number slaughtered, and 3) kind.

The administrator has also issued an interpretation of Paragraph (iii) of Amendment 6 to DFDO 75.2, pointing out that it refers only to setting aside 80 per cent of total slaughter of canners and cutters and not to bulls. Bulls are not included in this order. It is also pointed out that Paragraph (f) on storage and packaging applies only to carcasses and boneless beef of Choice, Good, Commercial and Utility steer and heifer grades, Army specifications, and does not apply to canner and cutter grade cattle.

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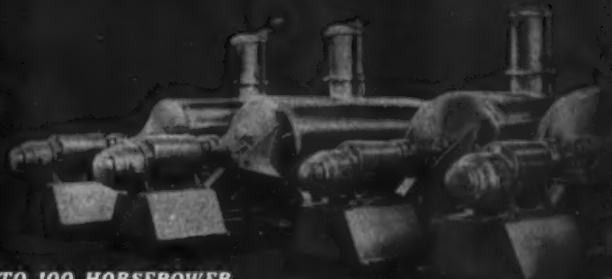
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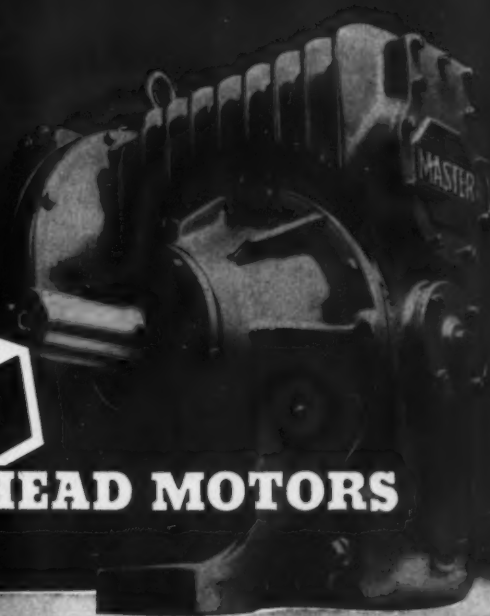
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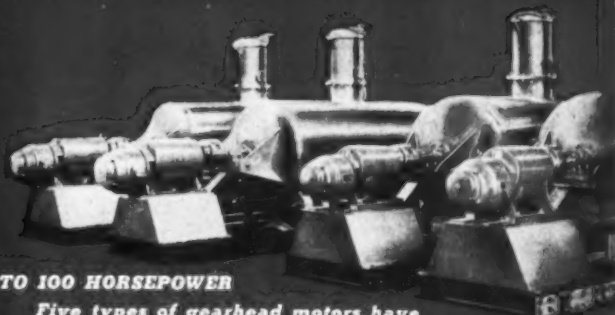
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**1/10 TO 100 HORSEPOWER**

*Five types of gearhead motors have  
reduction ratios ranging up to 432 to 1.*

*You can secure Master  
Gearhead Motors for mount-  
ing in any position because  
anti-friction bearings and  
all-metal lubricant seals  
are used throughout.*



**THE MASTER ELECTRIC COMPANY • DAYTON, OHIO**

*Save material and save space  
with simple, compact,  
integrally built Master  
gearhead motors.*

*Available in a wide range  
of types including ex-  
plosion proof, splash  
proof, fan cooled, multi-  
speed, uni-brake motors  
and Speedrangers.*





## REPORT ON BRUCellosis

A preliminary report of cases of brucellosis treated with radioactive colloidal manganese, written by O. W. Schreiner, M. D., medical director of Wilson & Co., is published in the December, 1943, issue of *Industrial Medicine*. The five cases covered in the report involved employees of the company. Favorable results in treating the malady with Colmetanese, a product of Farnsworth Laboratories, Chicago, were reported in each case in the *Industrial Medicine* article.

In addition to the case reports, Dr. Schreiner's article summarizes many of

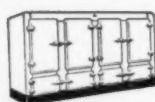
the available data regarding brucellosis, which is also known as Malta fever and by other names. It is believed to have prevailed in the Mediterranean area for centuries, although a comparatively new disease in the United States. Investigations during the past 40 years "have shown indisputably the relationship between contagious abortion (Bang's disease) in domestic animals and undulant fever in man."

Farmers, stockyards workers and veterinarians coming in contact with infected animals are susceptible to involvement, the report states. In the opinion of one investigator, brucellosis in packinghouses workers "must be considered an occupational disease."



## Save 1/3 on Sharp Freezer Insulation

IT takes less Zerocel to do an efficient job of low temperature insulation. That's why it is the choice of engineers like the Salem Engineering Company of Salem, O., designer and builder of the sharp freeze refrigerator shown above. Extremely low thermal conductivity is combined with physical and chemical stability. This means more than just efficient insulation. For Zerocel is moisture-resistant, odorless and immune to fungi and vermin. And it's so resilient it will neither sag nor settle even under severe vibration.



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LOCKERS



STORAGE



TRUCKS

**WRITE TODAY FOR FULL STORY** on efficient, low-cost Zerocel. Our staff of insulation engineers will be glad to make recommendations on specific problems. Address Industrial Sales Division, National Gypsum Company, Buffalo, New York.

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ZEROCCEL**

NATIONAL GYPSUM COMPANY, BUFFALO, N. Y.

## SWIFT NUTRITION FELLOWSHIP

Further studies in child nutrition, particularly factors influencing growth in children, will be carried on at the College of Medicine at the University of Cincinnati through a grant-in-aid, it is announced. The special grant, made through a Swift & Company nutrition fellowship, will augment the general research project in nutritional diseases which has been conducted since 1936 at the university under the direction of Dr. Tom D. Spies, associate professor of medicine and authority on vitamin deficiency diseases.

"The grant will enable us to purchase essential research material to check work which we have been doing on growth in children," Dr. Spies said. "I particularly would like to check in experimental animals certain observations we have made on growth in children." Dr. Spies was one of the first to recognize niacin as the vitamin of the B complex necessary for the prevention of pellagra. Much of his research work is carried on at Hillman hospital, Birmingham, Alabama.

## B<sub>1</sub> FORTIFICATION OF MEAT

On examination of three series of packs of spiced luncheon meat in 6-lb. cans, Canadian scientists E. J. Reedman and L. Buckby found that the meat had lost 55, 56 and 42 per cent of the amounts of vitamin B<sub>1</sub> originally present, according to the *Canadian Journal of Research*.

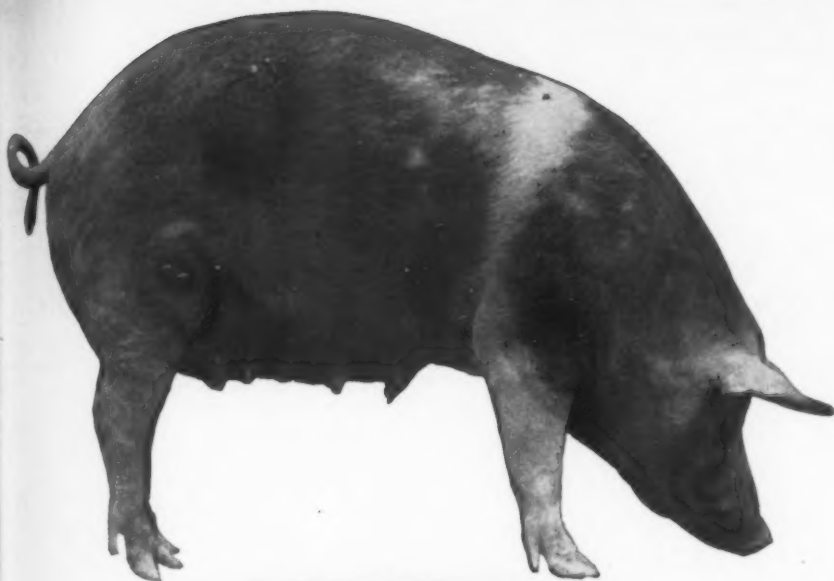
It was found possible to fortify the 6-lb. packs with synthetic thiamine to a level equal to, or above, that of the raw pork. However, in the experimental procedure in which the synthetic thiamine was added, it was necessary to re-pack. Under commercial conditions the vitamin B<sub>1</sub> would be added to the raw materials before the original processing in an amount which would ensure that the thiamine content of the product, after canning, would be about the same as that of the uncooked pork.

## TECHNOLOGISTS TO MEET

Dr. Paul R. Cannon, department of pathology, University of Chicago, will speak on "A Nutritional Assay of Proteins, Using a Special Type Rat," before the February meeting of the Chicago section, Institute of Food Technologists, to be held on February 15 at 6:15 p. m. at the Chicago Bar Association club, 29 S. La Salle st. Reservations must be made before noon February 14 with B. M. Shinn, chairman of the house committee, who may be reached at the Armour and Company chemical laboratories.

Every container re-used is a new container saved.





**Too big to handle?**

**Increase your processing capacity**

**with THE NEVERFAIL**

***Pre-Seasoning* 3-DAY HAM CURE**

Today's record hog shipments present you with an opportunity... *and an obligation!* Uncle Sam needs the meat! It's up to you to operate your plant with maximum efficiency ★ With THE NEVERFAIL 3-Day Ham Cure you can shorten the time in cure, and thereby turn out *more* hams with the same equipment and man-power. You can *safely* speed up your ham processing because THE NEVERFAIL 3-Day Ham Cure produces hams of superb flavor, color and texture. It creates in your product that genuine, full-bodied, old-fashioned ham flavor, an even, eye-catching pink color, and firm yet juicy texture ★ And that's not all! THE NEVERFAIL 3-Day Ham Cure enables you to get the *highest price you are permitted to ask*... because it produces a *different* type of ham. It *Pre-Seasons* the meat... adds a delicious, aromatic fragrance all its own. Get complete information! Write today for details.

"The Man Who Knows"



"The Man You Know"

**H. J. MAYER & SONS CO.**

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office, 159 Bay St., Toronto Canadian Plant, Windsor, Ontario





### New Morale Posters Dramatize Meat Industry's War Role

The accompanying photographs show four of a set of six new plant and office morale posters which are being made available to meat packing companies by the American Meat Institute. Striking in appearance, the posters are designed to aid in giving meat plant employees a clearer conception of the part which they, as individuals, as well as the meat industry itself,

are playing in support of nation's war effort. Printed in two colors—red and black—the posters measure 17½ by 23 in. in size. Each contains a different illustration of a war action scene, being a reproduction of an official photograph taken at a battle front and carrying a caption describing the actual scene. Industry executives have praised the posters highly.



AND NOW... HERE'S THE \$64 QUESTION!



WHAT GOVERNMENT-APPROVED  
NON-PULPING WET-STRENGTH  
KRAFT MEAT-WRAPPING PAPER  
IS BEST FOR ALL TYPES OF  
FREEZER CUTS... REFRIGERATOR  
SHIPMENTS... BOX AND BARREL  
LINERS... AND GENERAL PACK-  
ING SERVICE?

**Most Packers  
Agree... it's**

**WSK**

**IF IT'S PAPER YOU NEED  
... CALL HPS FIRST!**

GOVERNMENT-CONTRACT ITEMS are correctly wrapped when government-approved HPS Papers are used. We are serving Federal suppliers in many lines.

CIVILIAN COMMODITIES are better protected when wrapped in HPS Papers. Our 40 years' service to American industry qualifies us to serve you with competence and efficiency.

POST-WAR PACKAGING is being given serious consideration in our Research Laboratory. Feel free to use our facilities for collaborative work.



WSK is an unexcelled wet-strength paper for any type or cut of meat requiring a tough, heavy-duty, non-pulping protective wrap. It is excellent for loins, bellies, shoulders, and other fresh pork cuts. It is an efficient wrapper for beef, lamb, veal, and poultry. It makes an ideal box or barrel liner for sausages, liver, brains, hearts, and other wet items.

Introduced just a year ago, WSK is now widely used and highly recommended by packers everywhere as a sensible, low cost, heavy-duty general-service wrapping. WSK is government-approved and is used extensively by Federal suppliers in many lines. Virtually 100% of all WSK made is used for wrapping government-contract items.

**H. P. SMITH PAPER Co.**

5001 WEST SIXTY SIXTH STREET  
CHICAGO 38, ILLINOIS

**WAXED, OILED, WET-STRENGTH, and LAMINATED PAPERS**

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highly.





In **CHICAGO**  
IT'S  
*Ted Lind*

AND  
*Boyd McKeane*

Your Stange representatives in Chicago,  
Minnesota, Michigan and adjacent territory.



Stange specializes in two types of raw materials for the food processing industry.

**SEASONINGS**—Total extractions from natural spices converted into dry, soluble seasonings and sold under the trademark C. O. S. or Cream of Spice Seasonings.

**COLORS**—Certified Food Colors sold under the trademark Peacock Brand.

All Stange products are of the highest quality. Being used in large volume in many of America's most famous prepared foods and beverages, Stange seasonings and colors deserve part of the credit for the flavor and appearance which resulted in wide consumer acceptance of these famous foods. Stange products will help you, too! Ask your Stange representative in your location.

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2530 W. MONROE ST. • CHICAGO 12, ILL.

STANGE PRODUCTS INCLUDE:  
PEACOCK BRAND CERTIFIED FOOD COLORS  
CREAM OF SPICE SEASONINGS  
JEFFY CURING TABLETS  
NITRITE TABLETS • BRANDING INKS

*Stange's*

**C. O. S. SEASONINGS**  
CREAM OF SPICE

Stange Serves the Nation from 11 Strategic Points

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**MILES CITY, MONT.**

H. J. Horton

**BALTIMORE**

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**DALLAS**

T. L. Allen

**LOS ANGELES**

H. A. Wedin

**SEATTLE**

J. L. Terry

**INDIANAPOLIS**

S. J. Davin



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

John Charles Tovrea, 70, died recently after a serious illness. For many years he conducted a wholesale and retail meat establishment at Nogales, Ariz., which was owned by the Tovrea Packing Co., founded by his brother, the late E. A. Tovrea. Since the closing of the business several years ago, Tovrea had served as a wholesale representative for the Tovrea firm at Nogales.

H. E. Christiansen, vice president, Henri, Hurst & McDonald, Inc., Chicago, advertising counsel for John Morrell & Co., Ottumwa, Ia., visited New York during the past week and spent some time with E. L. Cleary, Morrell eastern district manager.

Second Lieut. Ernest D. MacManus, 23, son of E. D. MacManus, manager of the South Chicago branch of the Cudahy Packing Co., died this week in the crash of a Flying Fortress near Duquoy, Ia. Lieut. MacManus had been in the Army Air Corps about one year. He is survived by his wife, mother and father.

John D. Fife, 81, Arizona pioneer, one-time western division manager for the Cudahy Packing Co., Salt Lake City, died a short time ago.

George Walter Schneider, sr., 58, president-treasurer of the W. B. Schneider Meat Co., Kansas City, died recently at his home. His wife, two daughters and four sons survive.

William H. Green, 51, former secretary of the Levy Bros. Packing Co., North Augusta, S. C., died recently following a short illness. He is survived by three sons and two daughters.

Before amateur photographer Gene Smoody, 26, hotel and restaurant supply man for nine years with Armour & Company, Pittsburgh, Pa., enlisted in the Air Corps for training at Miami

### ESSEM WAR BOND DRIVE

Essem Packing Co., Lawrence and Worcester, Mass., held a city-wide war bond drive recently. Full-page newspaper advertisements and half-hour radio programs were employed to inform the public about the free show which included movies and a luncheon. At the company's special booth in the local post office, \$32,000 worth of war bonds were sold, and at the plant, \$6,000 worth purchased by employees of Essem. The drive was under supervision of Stanley Meisser, president, and John J. Snigorski, treasurer of the company.

### WINS \$1,730 FOR AN IDEA

Pfc. Edward S. Tomczak (left), former employee at Swift & Company's Chicago plant, returned briefly to the plant last week to receive a special first prize award of \$1,000 in a national competition. He had previously won a \$730 award, under the company's suggestion program, for proposing the elimination of a tagging operation. Here Tomczak is shown with his wife, accepting the award in war bonds and Swift stock from W. L. Armstrong, Supt.



### \$5,400 in Special Awards Given to Swift Employees

Swift & Company, Chicago, recently announced the award of \$5,400 in special prizes to employees who have submitted ideas to improve the company's food manufacturing and distributing efficiency. The awards were made in connection with the company's employee suggestion plan.

Winners of first prizes of \$1,000 each were Edward S. Tomczak, a former employee of the Chicago plant who is now in the armed forces, and F. J. Coad, St. Louis. While working as a scaler in the plant, Tomczak had suggested the elimination of tags on beef, which resulted in savings in time and material. Coad developed a machine to quicken the skinning of pork shoulders.

Beach, Fla., several of his photographs were given a full-page rotogravure spread in a Pittsburgh Sunday newspaper. Smoody, who has been taking photographs for 14 years, was the youngest photographer whose work had been accepted for the rotogravure feature.

William O. Vilter, 81, president of the Vilter Mfg. Co., Milwaukee, manufacturers of refrigeration and air conditioning equipment, died on January 31 at Columbia hospital, Milwaukee, after a long illness. He was named president and treasurer of the firm in 1934.

H. P. Smith Paper Co., Chicago, recently distributed "personal" 1944 calendars to a number of meat packers and sausage manufacturers who visited the company's hospitality suite at the

The special prizes were awarded as a result of judging all suggestions submitted to the organization during the last half of 1943. Swift officials announced that the special national contest will be continued through 1944, with \$5,400 in prizes each six months.

Suggestions for which other employees received special awards covered a method of reducing the amount of water needed for sprays on the dressing floor; an improved method of packing hams; an improved bacon wrapping method; an improved bacon manufacturing process; installation of a stationary knife on a banding machine; a new type string hanger for artificial casings; a process of machine sewing muslin bags on ham and bacon for overseas shipments and a new method for splitting heavy beef.

Drake hotel, Chicago, during the AMI convention last October. The calendars incorporate humorous photographs of the packer guests, which were taken with the aid of wigs, costumes and other properties.

Canada Packers Ltd., Toronto, recently received permission from the Red Cross to open a blood donor clinic at its West Toronto plant. A canvass was made of company employees and approximately 600 enrolled as donors. Employees of Swift Canadian Co., Ltd., and several other neighboring industrial concerns added another 800 donors to the clinic's total.

Dehydration of frozen meats under vacuum was one of the subjects covered in a talk made February 2 at Los Angeles at a meeting of the National Association of Practical Refrigeration



Engineers by James Brazee of Chicago, a representative of Creamery Package Co.

Two employes of Lorch & Co., wholesale meat house in Philadelphia, were arrested recently on charges of operating a \$6,000-per-month black market in stolen bacon, ham and fresh meat. Adolph Lorch, a partner in the firm, said the men were charged with larceny of meat valued at \$24,000.

A new sausage manufacturing plant, to be known as the Valdosta Provision Co., is being constructed at Valdosta, Ga. It will be one of the most modern in the state, it is reported, and is expected to be completed in March. Joseph Lamback is proprietor.

Joseph H. Stalworth, assistant sales manager of the Moody Sausage Co., Augusta, Ga., has been granted a leave of absence for service in the armed forces. He will report to Ft. Benning, Ga., on February 29.

Aled P. Davies of the American Meat Institute Washington staff addressed a county agents' conference in Cedar Rapids, Ia., on February 11. Last spring, Davies went to Great Britain to study the meat situation and to gather information which would be helpful in developing a more efficient rationing system here. At the meeting he discussed his experiences in Great Britain and compared the controls on production and consumption in England with the policies adopted in the United States.

Ellwyn E. Maxey, sr., 40, a credit man for Armour and Company, Richmond, Va., died at his home there.

Frederick M. Dietz, 55, employed at the Dold Packing Co. in Buffalo and Omaha for 25 years, died recently. He had been a cattle buyer for the F. W. Banks Co., Peoria, Ill., since 1934.

Walter Lee Petty, son of Walter Petty, owner of the meat company which bears his name at Pueblo, Colo., is in the Navy, stationed at Ft. Pierce, Fla., it is announced.

The Nuckolls Packing Co., of Pueblo, Colo., which suspended operations some time ago, is now operating its freezing and cold storage plant at capacity for the Quartermaster's Corps of the Army.



#### LONDONER STUDYING U. S. MEAT METHODS

Visiting with T. Henry Foster (left), president of John Morrell & Co., when the above picture was taken in Foster's office at Ottumwa was Dr. J. N. Richie of London. Dr. Richie, superintending inspector of England's Ministry of Agriculture, is in the U. S. to study federal meat inspection and animal disease control, compiling material that will be useful in extending these activities in England after the war.

Union Packing Co., Los Angeles, recently completed a new department with facilities for slaughtering 350 hogs per hour.

Plans are being made for the construction of an addition to the storage building of the Iowa Packing Co., Des Moines, Ia., which will provide for installation of a new elevator and other changes.

The Ideal Packing Co., Milwaukee, was recently ordered to pay \$5,336 to 13 employes for failing to pay them overtime wages. The company is charged with violating the Fair Labor Standards Act.

The Rath Packing Co., Waterloo, Ia., has completed construction of its new unit for slaughtering cattle, calves and

sheep. This new addition to the Rath plant cost \$767,957 and construction required two years because of the difficulty of obtaining certain essential material and equipment.

Wilson & Co.'s branch house at 221 N. Green st., Chicago, closed on February 5. Other Wilson branches of the company will take over the business handled by the unit, according to Chester Olsen, district manager for Wilson.

A new horsemeat slaughterhouse will be constructed shortly at Kent, Wash., south of the city of Seattle, it is announced.

Through a correspondent's error, Robert Shivel was referred to as sales manager of the Union Packing Co., Los Angeles, in a story regarding the initial

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.



### ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR  
TRUCKLOADS



Representing all Dressed Hog Shippers  
Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

## PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113  
ORIGINAL AND ONLY  
DRESSED HOG BROKERS EXCLUSIVELY  
CHICAGO

May we suggest  
that you use our  
Lard Department



# Why Patapar is called the TWO-PURPOSE PAPER

As a wrapper and packaging material, Patapar\* Vegetable Parchment offers two unique features.

**Strong when wet**—Soak Patapar in water and it will remain firm and strong. It can be *boiled* without harm.

**Resists grease**—Patapar is proof against grease, fats, oils. Smear some on it and you'll see how it resists penetration.

Because of this double-duty characteristic, Patapar has been able to solve many difficult packaging problems. And it lends itself to artistic printing. It is the ideal material for:

MEAT WRAPPERS

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TUB LINERS AND CIRCLES

LARD WRAPPERS AND BULK  
PACKAGING UNITS

CARTON AND BOX LINERS

*And many other uses*

\*Reg. U. S. Pat. Off.

## Paterson Parchment Paper Company

*Headquarters for Vegetable Parchment since 1885*

*Bristol, Pennsylvania*

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7, CALIFORNIA  
BRANCH OFFICES: 120 BROADWAY, NEW YORK 5, N. Y. • 111 WEST WASHINGTON STREET, CHICAGO 2, ILL.



broadcast of the "Life with Riley" radio program (THE NATIONAL PROVISIONER, January 22, page 9). Ray J. Lattimer is and has been sales manager for Union Packing Co. for a number of years, while Robert Shivel, formerly a member of the sales department, is now in the armed forces as a sergeant in the anti-aircraft division.

Asserting such a move is necessary to conserve beef, a resolution urging Congress to remove rationing restrictions on pork and pork products was recently approved by both branches of the Kentucky legislature. The resolution also asked for extension of the federal floor price on hogs to cover those weighing between 200 and 400 lbs. to stimulate production.

Richard E. Pollack, 67, former president of the Stockyards Packing Co., Inc., Chicago, died this week in his home. Pollack, who was well known throughout the industry, had been associated with the organization for 50 years. Before he became president in 1901, a position which he held until succeeded by his brother Gustave in 1941, he was a buyer for the company. Surviving are two daughters and two sons.

Quirin Spitz, office manager of the Mike Donahue Commission Co., Buffalo, has been elected president of the Buffalo Livestock Exchange, succeeding Leonard H. Topp of the Stacy Commission Co. Albert F. Rugenstein of the Rice & Waley Co. was re-elected vice president. All directors were re-elected.

Mrs. Robert R. Elliott, mother of George H. Elliott, Chicago, well known among hide industry personalities, passed away on February 5 in Los Angeles. Another son, R. C. Elliott, Salt Lake City, Utah, also survives. Interment was in Memorial Park cemetery, Skokie, Ill.

A. S. (Alec) Workman, 61, manager of the Baltimore branch office of Frick Co., Waynesboro, Pa., died recently of a heart attack. He joined Frick in 1905.

The American Meat Institute reprinted this week and furnished to its members a revised edition of the regulation covering beef and veal carcasses and wholesale cuts, MPR-169, incorporating all amendments issued to date.

#### ELECT NEW FRYE OFFICERS

Walser S. Greathouse was elected president of Frye & Company, Seattle, Wash., at the annual meeting in January, it was announced. Other officers named included Ed J. Schlegel, vice president; J. D. Paul, secretary, and Mrs. L. D. Hastings, treasurer. Greathouse, counsel for the firm many years, has been actively engaged in management of the several Frye interests since the death in 1940 of Charles H. Frye, founder of the company. Schlegel has served in various capacities with the organization for 30 years, while Paul and Mrs. Hastings have served for 20 and 30 years, respectively.

The late Joseph Hogan, formerly manager for Armour and Company at Baltimore, Md., is one of the persons memorialized in a booklet of poems recently published by James A. Hogan, Baltimore broker.

Alfred M. Adams, president of the Johnstown Packing Co., Johnstown, Pa., died recently.

An addition to the plant of the Atlas Packing Co., Vernon, Calif., is being erected at a cost of \$1,000.

Howard H. Rath, vice president and treasurer of the Rath Packing Co., Waterloo, Ia., is president of the Waterloo Gridiron Dinner club, which recently held its twenty-second meeting.

Wilber Twogood, an office employee at the Rath Packing Co., Waterloo, Ia., has been elected president of the Waterloo junior chamber of commerce.

Canada has shifted from a position of meat scarcity to surplus and should have ample supplies for domestic use for the duration, J. S. McLean, president, Canada Packers, Ltd., told the annual meeting of the Ontario Cattle Breeders' Association, reporting that "every foot of freezer space in Canada is full." Post-war prospects for the industry appear bright, he said.

The experiment station at Oregon State College, Portland, Ore., has received a grant of \$12,000 in research funds from Swift & Company to finance fundamental research for three years in the field of food preservation.

## They go together like A, B and C!



Type N—Continental squirrel-cage drip-proof motor with cartridge-enclosed ball bearings

### ALLEN-BRADLEY MOTOR CONTROLS AND CONTINENTAL MOTORS

A fine combination . . . The Continental Motor sells at the price of an ordinary open motor but offers many extra features! It is 95% enclosed; a 40°C. continuous-duty motor that is protected against corrosion, dripping fluids and falling objects! Ball bearings are furnished as standard in all sizes for long life with minimum maintenance and uniform air gap. The motor is sturdily constructed throughout and designed to give you efficient, dependable performance over a period of many years. . . . An Allen-Bradley Starter assures maximum service and an even longer life for your Continental motor. Yes, a real value . . . a fine combination! Write at once for full details.

Write E. G. JAMES COMPANY For Motor Price Sheet (most sizes available for quick shipment) and for information on the complete line of Allen-Bradley Motor Controls

CONTINENTAL MOTORS  
ALLEN-BRADLEY CONTROLS  
and  
CONCO UTILITY HOISTS  
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# Sylvania\* Casings for Meats

**ENDS ROUND OFF**

*Uniformly*

**No dents . . . No tapers**

**SIDES SHAPE OUT**

*Uniformly*

**No ballooning . . . No pockets**

From packer to consumer, uniformity is a highly regarded casing quality. Uniformity reduces weight variation of the finished product to a minimum—produces a trim, neat package that dresses up the display case and sells the customer through appetizing eye-appeal. Both Sylphcase and Sylphthin casings may be printed with special designs or trade-mark identification.

## SYLVANIA INDUSTRIAL CORPORATION

General Sales Office: 122 East 42nd Street, New York 17, N. Y.  
Casings Division: 111 North Canal Street, Chicago 6, Illinois  
Distributors for Canada: Victoria Paper & Twine Co., Ltd., Toronto  
Works and Principal Office: Fredericksburg, Virginia

\*Trade Mark Reg. U. S. Pat. Off.





## WAREHOUSE FACILITIES

A new plan for emergency use of commercial warehousing facilities by the U. S. War Department has been developed by the Quartermaster Corps and will supplement but not supplant the older "Kansas City plan" now in operation in 42 cities throughout the country. The plan does not require advance guarantees of availability of such space from warehousing companies.

Under a separate agreement with each warehouse which desires to handle and store materials for the government, the warehousing company, while not specifically guaranteeing the reservation of any space, will report to a designated field agency, for forwarding to the office of the Quartermaster General in Washington, the amount of storage space vacant each weekend.

## ARMY HAMS WITHOUT SALT

The Office of Price Administration recently issued an order establishing a basis for determining maximum prices for overseas hams supplied to the Army, but which are not packed in salt. In connection with a petition of Cudahy Bros. Co., OPA ruled that the firm's maximum price to the Army for 10/14 overseas hams, not packed in salt, shall be calculated by determining the maximum price under RMPR 148 for 10/14 overseas hams and deducting from such price 25c per cwt.

## Meat Rationing to Continue in Canada

The Canadian Wartime Prices and Trade Board declared this week that the current surplus of meat in Canada does not justify any relaxation of meat rationing or the abolition of meatless Tuesday. The board's statement followed a declaration in the Canadian House of Commons this week by Finance Minister J. L. Ilsley that consideration could now be given to the possibility of ending meat rationing and meatless Tuesdays.

The board pointed out that rationing was imposed to conserve supplies for Great Britain, and though there is a temporary bottleneck in transportation in Canada, as well as in ocean shipping, causing a domestic surplus, the situation will be remedied as soon as possible.

Earlier in the week, J. S. McLean, president of Canada Packers, Ltd., had told the Ontario Cattle Breeders Association that within the last few weeks the meat supply situation in Canada has swung from the position of acute scarcity to surplus and "we can all make up our minds that the period of scarcity is over." Mr. McLean declared that every foot of freezer space in Canada is full.

Invest in Victory! Buy War Bonds!

## WFA Denies Reinstatement of Meat Quotas is Pending

Officials of the War Food Administration denied this week that they expect to take early action to reinstate quota limitations on meat distribution and livestock slaughter. There had been persistent reports that such a development would come in the near future.

The original suspension order lifted limitations on distribution for civilian consumption through September and October and the order was extended later until December 1. Late in November restrictions were removed for an unlimited period.

## MEAT SHORTAGE AREAS

Designation of certain counties in Texas, San Diego, Calif., and San Diego and Imperial counties in California, as well as New Mexico, Nevada and Arizona, as critical meat shortage areas has been extended to June 30, 1944, by order of OPA.

## PICKLED SHEEPSKINS

Amendment 6 to MPR 145, effective February 15, sets dollars and cents ceilings for recognized brands of South American pickled sheepskins. OPA says the new prices do not increase the general level, but adjust differentials between certain grades and brands.



## ... AND PRECISION

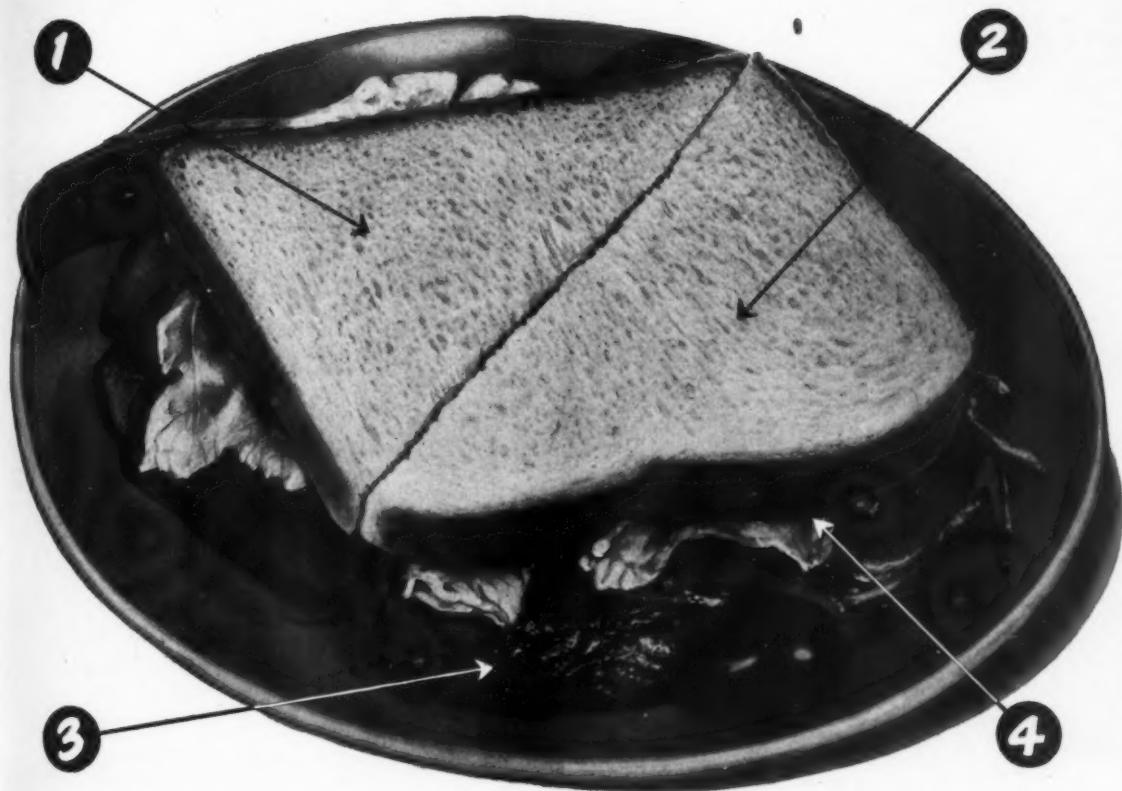
War work has made the public conscious of the marvels of precision manufacture. Yet we have been thinking in terms of thousandths of an inch for 39 years. Precision in manufacture means long life and efficiency in operation. In a word that describes all BAKER machines—Dependability.

BAKER ICE MACHINE CO., INC., OMAHA 1, NEBRASKA

## BAKER COMMERCIAL AND INDUSTRIAL REFRIGERATION



# Hidden Salt in a Sandwich



**T**HE sandwich is fast assuming an important place in the diet of war-time America. The sandwich is a life-saver for thousands of workers who find themselves far from home or adequate restaurant facilities when the whistle blows for "lunch." *Pure* salt is a vitally necessary ingredient in the elements which join to make up this compact bit of tasty nutriment. It is only natural that the food processors who produce these elements express a preference for Worcester Salt.

**1. FLOUR:** While salt is only a small percentage of the total ingredients in self-rising flour, it should be the best obtainable. Millers use Worcester Salt because it is pure, free-running and helps prevent "shot-balls."

**2. BREAD:** In bakery products pure salt makes for fine flavor and texture. Also insures the correct moisture-holding property and helps bring out an appetizing color. That's why so many bakers prefer Worcester Salt.

**3. MEAT:** Wartime beef shortage means more specialty meats for use in home-prepared lunches. Meat men know they can depend on pure Worcester Salt to bring out taste and appetite appeal in specialty meats.

**4. BUTTER:** Dairymen just can't afford to take chances with flavor. Extreme care is paramount from feeding stock to packing. Pure Worcester Salt is free from bitter compounds—offers maximum flavor protection.

## Worcester Salt



## Post-War Package Uses to be Shown at Exhibit

Packaging machinery and equipment and packaging, packing and shipping supplies for wartime and postwar uses will be on display at the fourteenth annual packaging exposition, sponsored by the American Management Association, to be held March 28 to 31 at the Palmer House, Chicago.

Concurrent with the exposition, the association's annual packaging conference will be held, with speakers from government and industry. Changes in government specifications for overseas packing, post-war uses of wartime substitutes, trends in merchandising that will affect packaging in the post-war period, re-use of containers and paper conservation will be among the topics discussed. Government experts will be on hand to advise manufacturers on wartime packaging problems.

## URGES JOINT ACTION PLANS FOR TRUCK CONSERVATION

The Office of Defense Transportation believes that the best opportunity for further conservation of motor truck equipment "lies in the active promotion of joint action plans," worked out principally by the operators themselves to meet their individual transport problems, Hon. Joseph B. Eastman, director

of the ODT, told the fifth annual meeting and war conference of the National Council of Private Truck Owners, Inc., held in Chicago on January 27 and 28.

Eastman was among a number of military, industry and war agency leaders who participated in the program, which covered the trucking industry's manpower situation, the truck tire shortage, delivery curtailment plans and other topics of interest to the truck operators. He estimated that, through the cooperative efforts of the operators, the over-all mileage saved by private motor trucks, apart from farm trucks, had been 25 per cent.

O. A. Brouer, Swift & Company, was reelected central vice president of the organization.

## MORRELL HAS NEW DOG FOOD

Red Heart 3-Flavor Dog Food, a new product, has replaced Red Heart Dehydrated Dog Food and is being marketed on a nation-wide scale, John Morrell & Co. announced recently. The new food, developed in the company's research laboratories at Ottumwa, Ia., was tested by dogs in the Red Heart kennels in Chicago and later by hundreds of home-owned dogs.

"As far as nourishment value is concerned," stated Dr. C. E. Gross, Morrell research director, "the new food has proved even more nutritious than canned Red Heart. Without any sup-

plementary ration, it sustained the kennel dogs in excellent health over the period of several months that the tests lasted."

The three Red Heart flavors—beef, fish and cheese—are continued in the new product.

## ASK HIGHER SPICE QUOTAS

Substantial increases in quota percentages of mace and nutmeg under FDO 19, which governs quantities of spices that may be delivered to civilian consumer channels, were recommended by the spice industry advisory committee in a meeting with WFA. The committee asked WFA to raise quotas on mace from 40 to 80 per cent and on nutmeg from 60 to 70 per cent of the corresponding quarter of 1941, and also requested that black and white pepper be considered as one item so that the quota could be made up completely of one or both types. Except for mace and nutmeg, available supplies for consumption of the eight spices (black pepper, cassia or cinnamon, cloves, ginger, mace, nutmeg, pimento or allspice, and white pepper) regulated by the order are expected to be about the same as in 1943.

Get in the scrap! Comb your plant for unused materials and equipment.

## ...to get MORE Refrigeration with your present compressor •plus power savings•install the NIAGARA Duo-Pass AERO CONDENSER

In hot weather, reducing the head pressure from 195 lbs. to 165 lbs. adds 10% to 15% extra capacity to your refrigeration system.

Users of the Niagara Aero Condenser, with the new patented Duo-Pass, have gained such advantages—and have saved from 15% to 35% of power, and 95% of water, consumed by present equipment.

These savings are permanent, because the Duo-Pass pre-cooling prevents clogging of condenser tubes with scale; inexpensively gained because the Aero Condenser replaces both cooling tower and shell-and-tube condenser.

Write for Bulletin #91 & #93

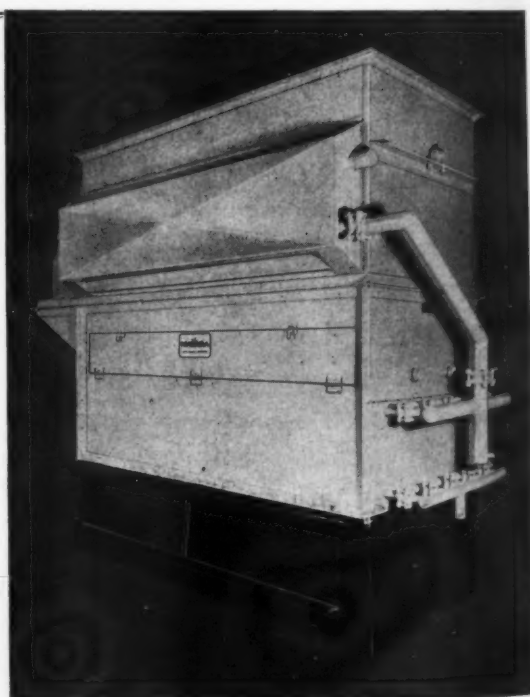
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# What's OTTO GOT

## THAT *other* SAUSAGE MAKERS HAVEN'T GOT?

(...a lot of extra cash, lately, but here's the gist of the story...)

**he's GOT**

his name on our mailing list so he gets the newest profit-making ideas while they're NEW and HOT. Furthermore, he's got our basic catalog and price list, with the handy pocket at the back where he files the new formulae we send him as fast as we work them out...

**he's GOT**

hep to the fact that one ounce of BFM onion or garlic has ten times the potency of the natural product, and far more character than the dehydrated product. Otto got started by ordering 100 lbs. of onion @ 24c and 100 lbs. of garlic at 40c. You can do this yourself: Place your order, test up to 10 lbs., and return balance COLLECT if not satisfied.

**he's GOT**

a rich peace-time tang in his war-time pork sausage by using BFM Pork Sausage Seasoning—the savory, unrestricted seasoning that doesn't affect his spice quota. Why should Otto worry about shipments from the East Indies when we can sell him all he wants from Cleveland?

**he's GOT**

rid of pepper worries by putting character into his products with our Soluble Imitation Black Pepper. This product is not only completely soluble, but has double the strength of natural white pepper, and competes with it in price. Otto tried a sample, and now he's a regular customer. Why not you?

**he's GOT**

—most important of all, perhaps—he's got wise to the fact that the new paper "Bake-Rite" meat loaf pans not only save time and money, but actually eliminate shrink. We are now manufacturing these pans by the million and will fill your order. Write today for prices.



**T**HE first step toward leading a happy life like Otto is to GET your name on our mailing list. We endeavor to "git thar fustest" with the newest information, the latest ideas, and the best products for the sausage maker. Our men endeavor to put an extra ounce of service into every pound of product. Our whole organization is devoted to serving you in every way it can. Today—right NOW—send for our catalog, and then, at any time, write or wire for complete information about any product or on any seasoning problem.





## New Trade Literature

**Flowmeters (NL 1,058).**—A practical guide to accurate metering is contained in this eight-page manual on flowmeters, with information on how to install them correctly and keep them accurate. Intensely practical, the manual explains how to prevent and cure meter ills to the end that the flow charts of America's central stations, institutions and industrial plants may do a 100 per cent job in the war effort. The booklet is graphically illustrated with numerous drawings.—Cochrane Corp.

**Maintenance (NL 1,071).**—Successfully used techniques and procedures for increasing output of existing equipment

and shortening shut-down time by quickly restoring normal heat transfer efficiency to such varied types of water-cooled, steam-jacketed and water-circulating equipment as cookers, tanks, etc., are described in this manual.—Oakite Products, Inc.

**Industrial Pumps (NL 1,080).**—This catalog is designed to give the complete story about each of the company's pumps, which are graphically illustrated and accompanied by specification and performance tables. Engineering data and numerous duotone illustrations and blue prints are included in the catalog.—Joshua Hendy Iron Works.

**Hot Water Heaters (NL 1,083).**—In-

stantaneous, tankless hot water heaters for heating water with steam in industrial plants are described in this folder. In this system, it is stated, water is heated through blending with steam within a scientifically designed injection chamber. A specifications table and other technical information are included in the folder.—Pick Manufacturing Co.

**Labor Manual (NL 1,077).**—This 48-page booklet on wage incentives in wartime is a guide to increased production without extra manpower. Major phases of wage incentives treated in the manual include how to choose a plan to fit your plant; how to get War Labor Board approval; how to install the plan and how to keep it in scientific operation.—Consolidated Management Consultants.

**Sifter (NL 1,082).**—This heavy duty, low-head gyratory sifter, graphically illustrated and described in a new bulletin, is used to sift light chemicals, food products and various other materials. There are perspective drawings of low-head sifter sieves, showing what takes place in a sifter box, and also a section devoted to questions and answers pertaining to sifting problems.—Allis Chalmers Mfg. Co.

**Automatic Equipment (NL 1,081).**—In addition to illustrating and describing a complete line of constant rate and flow responsive proportioning equipment, this catalog contains many flow diagrams showing latest applications for the process industries. Some of the operations diagrammed include treating water, food products, oils and boiler water and sampling of end products and bulk shipments for continuous check.—% Proportioners, Inc.

**Circuit Breakers (NL 1,079).**—To maintain continuous production, and to protect personnel and equipment, Allis-Chalmers offers in slide-rule form a simplified means for determining the correct size air circuit breakers for all industrial substation applications. With the Unit-Sub rule, anyone can easily calculate the interrupting capacity of the 600-volt class air circuit breakers needed for control of power in all industrial plants, it is stated.—Allis-Chalmers Mfg. Co.

**Chain Belt Drives (NL 1,078).**—"Wartime Care of Chain Belt Drives" is the title of a new illustrated booklet which gives information on maintenance, lubrication and repair of chain belt drives. The booklet is designed to help users get maximum service from their existing drives. Numerous drawings and a check chart are included.—The Chain Belt Co.

SAUSAGE DESERVES

# The Best Protection

NOW-AWAY!

PROTECT YOUR SAUSAGE WITH

## Bemis Parchment-Lined Bags

When sausage is protected in specially designed parchment-lined bags, it keeps longer and tastes better. And the growing popularity of these bags is a sure sign that you're getting the best protection for your sausage.

With a bag of Bemis white, parchment-lined bags, you have a bag that's ready to use. It's made of parchment, which is a natural material that's been treated to make it resistant to moisture and heat. It's also a material that's been used for centuries to protect food from moisture and heat. So you can be sure your sausage is protected from moisture and heat, and it will keep longer and taste better.

Choose the bag that's right for your sausage. Bemis has a bag for every size of sausage. And you can get the bag that's right for your sausage in a variety of colors. So you can be sure your sausage is protected from moisture and heat, and it will keep longer and taste better.

Choose the bag that's right for your sausage. Bemis has a bag for every size of sausage. And you can get the bag that's right for your sausage in a variety of colors. So you can be sure your sausage is protected from moisture and heat, and it will keep longer and taste better.



# BEMIS BAGS



### BEMIS PRODUCTS SERVING THE PACKING INDUSTRY

Lard press cloths • parchment-lined bags ready-to-serve meat bags • roll duck cheesecloth • beef or neck wipes • bleaching cloths • stockinette • scale covers inside truck covers • delivery truck covers

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★ Yes, there's no need now to suffer plant inefficiencies with worn-out, run-down refrigeration units and parts. Materials are available now for *immediate replacement*, for those units which cannot be economically repaired.

This is good news for you in the food industries who have been doing your best to make present equipment do the job. Get those "dead ducks" off the floor, spark up your processing and storage set-up with necessary replacements.

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# OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY  
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR  
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

## A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

### Wickard on Post-War

(Continued from page 14.)

There is one other significant factor that needs to be borne in mind with regard to the world oil situation. Between the first World War and the present one, there were two characteristic trends in the oil situation. First, a considerable increase occurred in the use of vegetable oil. One of the main reasons why this shift toward vegetable oils occurred, particularly in parts of Europe, is explained by the cheap sources of supplies of tropical oils. The competition which these vegetable oils furnished for animal fats is reflected in the marked reduction of exports of lard from this country during the period between the two wars. Immediately prior to the World War II our exports were curtailed by policies involving tariff barriers and nationalism.

The second significant trend in the oil situation was the tremendous increase in the production of whale oil, the output of which before the war amounted to about a billion pounds a year. Whaling expeditions and technological changes in processing to improve the stability and adaptability of whale oil, coupled with its low price, accounted for the popularity of this product. This important fact should be borne in mind: In order for this country to maintain an export market for fats and oils after the period of rehabilitation, there will have to be a re-

versal of the trend which had developed prior to this war.

The quality of lard prepared under federal inspection in this country has been improved in recent years by eliminating from lard certain low grade, raw materials from which a product of less stability is prepared and marketed as rendered pork fat. When such materials were included in the raw products from which lard was prepared, as formerly, the quality of the resulting finished product was adversely affected. In planning for the postwar period there is an opportunity for further research and improvement in the quality of lard, as is indicated by the progress that has already been made in improving the keeping quality of lard by means of improved manufacturing processes.

In conclusion, let me emphasize again that the meat processing industry has a tremendous stake in the economic well-being of the nation. Also, it faces a very real challenge in planning now a post-war program which will mean better products, for more people, at prices they can afford to pay. The benefits from that kind of program would accrue not only to the industry but also to the farmer and the nation.

Every victory increases the demand for food. Help Food Fight for Freedom.

### POSTWAR PLANNING AID

Outstanding experts in manufacturing, marketing, sales, finance, management and engineering have organized to make available to U. S. business men during 1944 the latest practical knowledge needed to help them effect an expansion of postwar production and employment to "unprecedented peacetime levels," Marion B. Folsom, treasurer of Eastman Kodak Co. and chairman of the field development division of the Committee for Economic Development, announced recently.

Eleven action and advisory committees, Folsom said, will make this information freely available to all American business men in publications and by direct consultation through the 1,100 community committees of CED now at work in all 48 states.

### SYNTHETIC RUBBER SCRAPERS

Natural crude rubber for hog hairer belt scrapers is no longer available and synthetic rubber must be used in the future, according to the Cincinnati Butchers' Supply Corporation. The synthetic rubber scrapers are expected to give equally satisfactory operating results, however, and belt scraper cost per thousand hogs dehaired will be only a little higher after the changeover to synthetic rubber.



## "BOSS" JERKLESS HOG HOISTS

play an important part in the simplicity and successful operation of most of the hog killing plants in the United States.

These hoists lift the hogs from the shackling pen and deposit them onto the bleeding rail without a jerk or miss. An innovation when first introduced, this type of hoist is now firmly established as the proper means for conveying hogs to be slaughtered.

Another "BOSS" that gives Best Of Satisfactory Service  
**THE CINCINNATI BUTCHERS' SUPPLY CO.**

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# NO MESSY BRINE

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## GEBHARDT COLD AIR CIRCULATORS

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### CAN and WILL

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4. REDUCE CHILLING TIME
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7. LOWER OPERATING EXPENSE
8. REDUCE MAINTENANCE COST
9. ELIMINATE WET, DRIPPY CEILINGS AND WALLS
10. REMOVE BACTERIA AND ODORS

Gebhardts installed on the rail beams require no open brine. Open brine causes deterioration of the rails, hangers and supports, and usually increases the shrink by reducing the relative humidity.



## ADVANCED ENGINEERING CORPORATION

MILWAUKEE, WISCONSIN



# PLANT OPERATIONS

## *Ideas for Operating Men*

### REMOVING HIDES BY COMPRESSED AIR

A sheep skinning method employed by North African Arabs was described by Technical Sgt. E. E. Graf, formerly of John Morrell & Co., in an article published in *THE NATIONAL PROVISIONER* of July 31, 1943, page 24. He wrote:

"After sheep have bled for some time and all life has gone from their bodies, an Arab rolls one over on its back and makes a small cut near the hoof on the left hind leg. He then runs a steel rod, no larger around than a pencil, down the leg, separating the hide from the meat. After removing the rod he cups his hands about the hoof and blows into the leg, causing the sheep to swell beyond its normal size, and separating the hide from the meat on nearly every part of the animal. It's the darndest thing I've ever seen—just like a kid blowing up a balloon. These old Arabs are all heavily bearded and at the end of this operation, they invariably have a mixture of fleece, blood, etc. in their beards. The skinning process is now very simple, for with a few sharp whacks about the feet the pelt is slipped off, just as if it were clothing."

This description of "inflation skinning" aroused considerable interest among packers. However, it appears that this primitive method, while possessing novel characteristics, is not particularly new to the meat industry. Variations have been tried out in several plants at times when scarcity of skilled labor, high hide prices or other factors impelled packers to use other than conventional skinning methods for removing hides.

One large packer gave this "inflation," or compressed air, skinning method a thorough trial recently on steers, sheep and hot and cold calves. The method was not adopted, although the packer found it was practical and possessed some advantages.

The packer reports that his experiments showed that compressed air skinning, like the mechanical beating method, yields a good hide or skin which is relatively free of cuts, scores, etc. Highly skilled labor is not required for some of the operations. However, this method of skinning does require more time, the work must be done painstakingly to avoid damage to the meat and, in the case of the larger carcasses such as steers, considerable knife work must be done before the hide can be removed from the carcass.

"It is not a simple matter of blowing up the skin and letting the carcass drop out," this packinghouse expert

emphasizes. "The method may be all right in those lands where labor is plentiful, time is long and animals are handled one by one. While workable it is a little too 'fussy' for commercial meat plants."

Compressed air at around 70 lbs. pressure was used in the experiments. The air was fed through a hollow needle inserted at different points in the carcass between the hide and the fell. In the case of cattle this was done after evisceration. The feet and legs must be skinned in the regular manner, but the compressed air works well in backing and clearing out the shoulders. Since the hide clings tightly to the sides, air separation is not so successful here and the knife must also be used around the shanks and the neck.

The compressed air must be fed in carefully to avoid pressure at one spot and "bubbling" the fat.

The process works even more successfully on lambs. The head is removed, the forelegs, knees and hind legs are skinned but the carcass is not eviscerated. The pelt is inflated by compressed air, the carcass is opened and the pelt is slipped off in good condition. Although the whole operation is practical, it does not save time since skilled workmen are able to skin lambs very rapidly.

### Packers Are Interested in Home Study Courses

Increased interest in the American Meat Institute's educational program is shown in the enrollments in the home study courses available through the Institute of Meat Packing at the University of Chicago.

Newest of the home study courses is the one in accounting. Many members interested in this subject have enrolled for the course, "Accounting for a Meat Packing Business." More than one hundred copies of the new textbook, prepared by Howard C. Greer and Dudley Smith, have already been sold.

Among other courses proving most popular are, first, the course in "Pork Operations." More than 2,000 employees of the industry have taken this course since it was first offered several years ago.

The course in "Beef Operations," which covers the best practices in handling beef, runs second in popularity, while third in demand is the study of "Sausage and Ready-to-Serve Meats," also one of the newer courses.

### RETURN AMMONIA CYLINDERS

Although plenty of ammonia is being produced to serve all industries under the strain of wartime operations, the supply of steel cylinders for transporting it poses another problem, warns the Mathieson Alkali Works, Inc. Very few new cylinders have been made since the U. S. entered the war.



### BEEF GETS A LONG RIDE IN PHILLY

Many Philadelphia meat wholesalers' establishments front on a wide street in the dock area. Railroad tracks run down this street and cars are spotted in front of the different houses, but sometimes as much as 40 or 50 ft. from their doors. When a car of beef is to be unloaded, a collapsible steel tripod is set up in the street to carry an extension of the house rail, beef is hung on trolleys and moved swiftly to the cooler with one hard push. This NP photo was taken outside the establishment of Alfred A. Pincus.



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# Viscera Tables De-Scaled. Easily, Quickly!

For removing line scale or similar accumulations that build up on the under side of viscera tables, Oakite Compound No. 32 is proving both **SAFE** and **EFFECTIVE**. No laborious procedure is necessary.

Merely applying the recommended solution as directed and allowing to soak for short period enable you to get rid of insulating deposits **QUICKLY** and **EASILY**. Fast-working Oakite Compound No. 32 may also be used for de-scaling water-cooled refrigerant condensers and compressors.

## FREE DIGEST

... gives time-saving data on **ALL** your sanitation and maintenance cleaning work. Write for **YOUR** copy **TODAY!**

### ASK US ABOUT CLEANING

- Sheep Blocks
- Beef Trolleys
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MAINTENANCE • RESTORATION • PRESERVATION

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TRY NATURAL CASINGS**

**MAX SALZMAN, INC.**  
Cleaning and Selecting Plant  
1310 WEST 46th ST., CHICAGO 9, ILL.

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## THEY'VE GOT WHAT IT TAKES!



**Jamison All-Steel Navy-type cold storage door** for use on Patrol Craft or similar Navy Vessels.

America's battlewagons have proved that the day of the big warship is not past—they have what it takes to win. Protecting the food of the men who man Uncle Sam's fleets—from battlewagons to cruisers, S C boats, minelayers and merchant marine—you'll find **JAMISON-BUILT DOORS**.

They, too, have what it takes—sound engineering based on long experience, rugged construction, and adaptability to widely varied duties.

**JAMISON COLD STORAGE DOOR CO.**  
Jamison, Stevenson and Victor Doors  
**HAGERSTOWN, MD.**  
Branches in Principal Cities

# JAMISON-

BUILT COLD STORAGE DOORS



## Civilians Will Get About as Much Meat as in 1943

Meat-hungry civilians on the home front—128,000,000 of them—will have about the same amount of meat this year as last, despite expected increased demands from federal agencies for meat for our armed forces and lend-lease, according to George M. Lewis, director of the department of marketing, American Meat Institute, in addressing the Central Co-Operative Association at its annual meeting held this week in St. Paul.

Mr. Lewis pointed out the vitally important part played by livestock producers and feeders in making it possible to produce the largest number of meat animals in history in 1943, and this increased production, Lewis added, will be reflected in 1944, when the total meat supply will be the largest on record.

Total production of meat for all outlets in 1944 is expected to be approximately 25,600,000,000 lbs., or about 6 per cent above that in 1943. The beef supply will be approximately 9 per cent larger; the pork supply is expected to increase 6 per cent; the veal supply 9 per cent larger, and the lamb and mutton supply may drop about 18 per cent below the 1943 supply of that product.

"The long-range meat outlook is not so encouraging," Lewis pointed out. "Hog production is being curtailed, and this will be reflected in a reduced market supply of hogs in 1945. The 1944 spring pig crop, which will furnish most of the market supply of hogs in late 1944 and early in 1945, recently was estimated by the Department of Agriculture to be about 16 per cent smaller than that of the preceding year.

"The unsatisfactory price relationship prevailing between the price of

## LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for December, 1943:

	Steers			Lambs			Hogs		
	Dec. 1943	Nov. 1943	Dec. 1942	Dec. 1943	Nov. 1943	Dec. 1942	Dec. 1943	Nov. 1943	Dec. 1942
Live animal prices, Chicago <sup>1</sup>	\$15.50	\$15.40	\$15.44	\$14.55	\$13.73	\$15.47	\$13.75	\$13.80	\$14.00
Wholesale meat prices, New York <sup>2</sup>	21.38	21.38	22.73	25.63	25.63	27.99	23.80	23.90	24.00
Composite retail meat prices, New York <sup>3</sup>									
	Steers			Lambs			Hogs		
	Cents per lb.			Cents per lb.			Cents per lb.		
	36.31	36.08	39.37	37.60	37.41	37.58	29.46	29.00	29.00
Value of carcass meat from 100 lbs. live animal (Dollars)									
Wholesale—New York <sup>4</sup>	\$12.83	\$12.83	\$13.64	\$12.56	\$12.56	\$13.72	\$12.80	\$12.80	\$13.00
Retail—New York <sup>5</sup>	17.21	17.10	18.00	17.75	17.66	17.74	15.51	15.72	15.80

<sup>1</sup>Average good and choice, steers, 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. <sup>2</sup>Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked ham, bacon, picnics, fresh loins and carton lard combined in proportion to their respective yields from live weight. <sup>3</sup>Composite av. of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. <sup>4</sup>60 lb. of beef carcass, 49 lb. of lamb carcass and 53.78 lb. of principal hog products, including lard. <sup>5</sup>47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 52.64 lb. of principal hog products, including lard.

hogs and the price of corn and other feeds and the unavailability of feeds, including protein feeds, are factors mentioned by hog producers that are forcing some curtailment in hog production."

## PHENOTHIAZINE SAVES MANY VALUABLE SHEEP CASINGS

Supplies of sheep casings, now inadequate and urgently needed for making surgical ligatures, are expected to become available in heavier volume through the use of the drug, phenothiazine, in controlling nodular worms which damage sheep casings.

Records from one large meat packer, based on post-mortem observations of about 1,400 lambs from treated and untreated flocks in southern Minnesota, showed an eight-fold increase in the proportion of intestines that were free from damage by nodular worms. In 1942, the year before the flocks were treated, less than 10 per cent of the

intestines were free from nodular worm injury. The corresponding figure in 1943, after treatment to remove the parasites, was 80 per cent.

Another comparison covered the entire kill of sheep and lambs for three years at two packing plants, one receiving animals from an area where treatment with phenothiazine had been a common practice and the other from flocks where the drug had not yet come into use. The percentage of worm injury in animals from the first area was only between a fifth to a half as high as in the untreated animals.

## CONSUMER GETS MORE FATS, PROTEINS, CARBOHYDRATES

The fat, protein, carbohydrate, and caloric content of food eaten by the average consumer in the United States was greater in 1943 than in 1939 before the beginning of the war in Europe, according to a report soon to be released by the U. S. Tariff Commission. The conclusions set forth in the report are based upon an analysis of supplies of domestically produced and imported foodstuffs in each of the years from 1939 to 1943. The report does not consider strictly dietetic problems, nor the vitamin content of foods; it is the aggregate supplies and the aggregate consumption of goods that are primarily dealt with.

## FARM PORK SALES CONTINUED

The period during which farmers may slaughter hogs without a permit or license and deliver any quantity of pork to persons not living on the farm, was extended this week until March 17. Farmers are required to collect ration stamps for pork so delivered. On November 17, WFA suspended farm pork sales restrictions for 90 days. This week's action extends the period for another month.

*If of your liberty you're fond  
Each pay day you will buy a bond!*

## HOGS COST MORE; PLUS CUT-OUT MARGIN SMALLER

(Chicago costs and prices; first four days of week.)

	Pet. live wt.	Pet. fin. yield	Price per lb.	180-220 lbs. Value	
				per cwt. alive	per cwt. fin. yield
Regular hams	14.0	20.2	21.4	\$ 3.00	\$ 4.32
Skinned hams	...	...	...	...	...
Picnics	5.7	8.1	20.0	1.14	1.62
Boston butts	4.3	6.1	24.5	1.05	1.49
Loins (blade in)	10.1	14.6	23.3	2.25	3.40
Bellies, S. P.	11.1	15.9	17.3	1.92	2.75
Bellies, D. S.	...	...	...	...	...
Fat backs	2.9	4.1	10.1	.29	.41
Plates and jowls	2.2	3.2	12.4	.27	.40
Raw leaf	12.9	18.1	12.8	1.65	2.32
P. S. lard, rend. wt.	...	...	...	...	...
Spareribs	1.6	2.3	1.60	.26	.37
Regular trimmings	3.2	4.5	17.5	.56	.79
Feet, tails, neckbones	2.0	2.9	...	.12	.18
Offal and miscellaneous	...	...	...	.52	.70
Credit for subsidy	...	...	...	1.30	1.86
TOTAL YIELD AND VALUE	70.0	100.0	...	\$14.43	\$20.61
Cost of hogs	...	...	...	\$13.59	...
Condemnation loss	...	...	...	.07	...
Handling and overhead	...	...	...	.54	...
TOTAL COST PER CWT.	...	...	...	\$14.20	\$20.28
TOTAL VALUE	...	...	...	14.43	20.61
+Cutting margin	...	...	...	.23	.33
+Margin last week	...	...	...	.32	.45

Hog supplies at the Chicago market continued liberal during the past week. Buyers found the lighter weight hogs most attractive and competition for these weights was instrumental in pushing the average cost of 180- to 220-lb. hogs up 9c. With product values steady, most items selling at or near the ceiling limits, the plus cutting margin on the light weight hogs was reduced to 23c compared with 32c a week ago. Again, no changes were recorded in the heavier weights and the minus cut-out margins were unchanged from the preceding week.



# To Conserve Shipping Containers



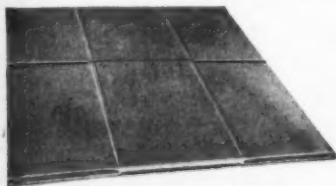
**WIRE STITCH REMOVER**

Price \$1.60 Postpaid

The Containers Branch of the War Production Board has ruled in favor of re-use of Wire Stitched Shipping Containers, to conserve corrugated and solid fibre board.

Regular slotted containers that are both bottom and top stitched, when emptied, may now be knocked down by removing the wire stitches, flattening the boxes as illustrated here, and returning them in bundles to the original packer.

This wire stitch remover is a handy, practical tool for quickly removing the wire stitches without breaking or tearing the board. It will materially reduce the time and cost of preparing wire stitched containers for their return trip for re-use. Send orders to New York Office.



Box with Stitches Removed and Flattened for Return Trip



Box Stitched Top and Bottom

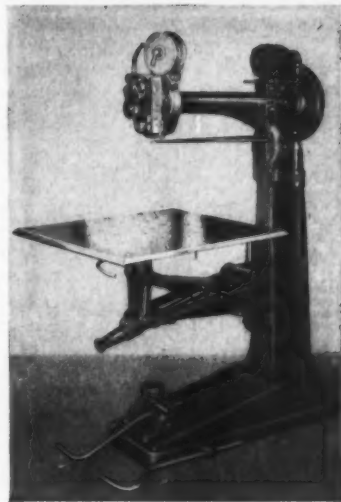
## DEXTER FOLDER COMPANY

330 West 42nd Street, New York 18, N. Y.

CHICAGO, ILL.

PHILADELPHIA, PA.

CINCINNATI, OHIO

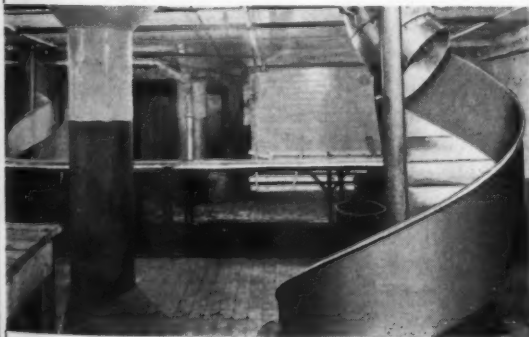


**BLISS TOP and BOTTOM STITCHER**

For assembling cases, the blade anvil is lowered, table is swung to one side, and post placed in position for bottom stitching. For top stitching, the post is removed and blade anvil and table swung into position. Change is made in less than one minute.

## CONSERVE MAN-HOURS

Lower your meat products



on Standard Stainless Steel Spiral Chutes. Easy to clean—these spirals save manual effort and time for more essential work.

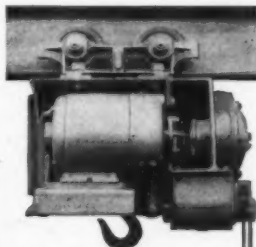
Write for Bulletin NP 1 "Conveyors by Standard." Shows all types of Standard Power and Gravity Conveyors best suited to meat and food product handling.



General Offices: North St. Paul, Minn.

Sales and Engineering Service in All Principal Cities

## Save TIME and LABOR with this R & M



2000 lbs. capacity. 3 phase 60 cycle 110-550 volt AC. Hoisting speed 40 ft. per minute. Lift 40 ft. Headroom 16 1/2". Plain hand-push I-beam trolley with ball-bearing wheels. Pendant-ropes control or push-button control.

## CRIPPLED ANIMAL HOIST

This husky hoist, on an I-beam track, can be used for a wide variety of services in addition to handling crippled animals. It picks up loads and shifts them easily from place to place at great savings in time and labor. Fully guaranteed.



## Mail This Coupon

**ROBBINS & MYERS, Inc.**

Hoist & Crane Division, Springfield, Ohio

Please send Meat Packers' Hoists Bulletin No. AB900, showing crippled-animal and other hoists.

Name.....

Firm.....

Title.....

Street & No.....

City & State.....





# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

	Week ended Feb. 12, 1944 per lb.
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	18
Steer, hfr., utility, all wts.	16
Cow, commercial and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and commercial	19 1/2
Cow forequarters, good and commercial	17

#### †Beef Cuts

Steer, hfr., short loins, choice	23
Steer, hfr., short loins, good	20 1/2
Steer, hfr., short loins, commercial	20 1/2
Steer, hfr., short loins, utility	22 1/2
Cow, short loins, good and commercial	22 1/2
Cow, short loins, utility	22 1/2
Steer, heifer round, choice	22 1/2
Steer, heifer round, good	21 1/2
Steer, heifer round, commercial	19 1/2
Steer, heifer round, utility	16 1/2
Steer, hfr., loin, choice	24 1/2
Steer, hfr., loin, good	23 1/2
Steer, hfr., loin, commercial	23 1/2
Cow loin, good and commercial	23 1/2
Cow loin, utility	23 1/2
Cow round, good and commercial	23 1/2
Cow round, utility	16 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, good	23 1/2
Steer, heifer rib, commercial	21 1/2
Steer, heifer rib, utility	19
Cow rib, good and commercial	21 1/2
Cow rib, utility	19
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	26 1/2
Steer, hfr., sirloin, commercial	21 1/2
Steer, hfr., sirloin, utility	19 1/2
Cow sirloin, good and commercial	21 1/2
Cow sirloin, utility	18 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	20 1/2
Steer, hfr., reg. chuck, good	19 1/2
Steer, hfr., reg. chuck, commercial	18
Steer, hfr., reg. chuck, utility	16
Cow reg. chuck, good and commercial	18
Cow reg. chuck, utility	16
Steer, hfr., c.c. chuck, choice	19 1/2
Steer, hfr., c.c. chuck, good	18 1/2
Steer, hfr., c.c. chuck, commercial	16 1/2
Steer, hfr., c.c. chuck, utility	15 1/2
Cow, c.c. chuck, good and commercial	16 1/2
Cow, c.c. chuck, utility	15 1/2
Steer, hfr., forehand, all grades	12 1/2
Cow forehand, all grades	12 1/2
Steer, heifer brisket, choice	16 1/2
Steer, heifer brisket, good	16 1/2
Steer, heifer brisket, commercial	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and commercial	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	21 1/2
Steer, heifer back, good	20 1/2
Cow back, good and commercial	19
Cow back, utility	16 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and commercial	17 1/2
Cow arm chuck, utility	15 1/2
Steer, hfr., short plate, comm. and utility	14 1/2
Steer, hfr., short plate, good and commercial	13 1/2
Cow short plate, good and commercial	13 1/2
Cow short plate, utility	13 1/2

†Quotations on beef items include permitted additions for Zone 5, plus 50¢ per cwt. for local delivery.

#### Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	23 1/2

#### \*Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or frozen	22 1/2
Sweetbreads	23 1/2
Ox-tails, under 1 lb.	8 1/2
Tripe, scalded	13 @ 1/4
Tripe, cooked	15 @ 1/4
Livers, unblemished	23 1/2
Kidneys	23 1/2

†Quoted below ceiling.

#### \*Veal Products

Brains	9 1/2
Calf livers, Type A	49 1/2
Sweetbreads, Type A	39 1/2

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt. a 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

#### \*\*Lamb

Choice lambs	26 1/2
Good lambs	23 1/2
Medium lambs	21 1/2
Choice hindquarters	28 1/2
Good hindquarters	21 1/2
Choice fores	21 1/2
Good fores	20 1/2
†Lamb tongues, Type A	14 1/2

#### \*\*Mutton

Choice sheep	12 1/2
Good sheep	11 1/2
Choice saddles	15 1/2
Good saddles	14 1/2
Choice fores	9 1/2
Good fores	8 1/2
Mutton legs, choice	16 1/2
Mutton loins, choice	15 1/2

\*Quotations on lamb and mutton are for Zone 5 and include 10¢ for stockinette, plus 25¢ per cwt. for delivery.

#### \*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/2
Picnics	19 1/2
Tenderloins	31 1/2
Skinless shoulders, bone in	21 1/2
Spareribs, under 3 lbs.	15 1/2
Boston butts, 4 to 8 lbs.	16
Boneless butts, cellar trim.	20
Neck bones	13 1/2 @ 4
Pigs' feet, short cut	4
Kidneys	10
Livers, unblemished	12 1/2 @ 13
Brains	16
Ears	15 @ 6
Snouts, lean out	15 @ 9
Snouts, lean in	17 1/2 @ 10 1/2
Heads	8 1/2
Chitterlings	8

\*Prices carlot and loose basis.

†Quoted below ceiling.

#### \*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	26 1/2
Picnics, 4/8 lbs., short shank, wrapped	23 1/2
Fancy bacon, 6/8 lbs., wrapped	24
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef sets, smoked	
Insides, O Grade	46 1/2
Outsides, O Grade	44 1/2
Kneukles, O Grade	42 1/2

\*Quotations on pork items for less than 500 lb. lots and include wrapping and shipping containers.

#### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongues, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Honeycomb tripe, 200-lb. bbl.	34.50
Pocket honeycomb tripe, 200-lb. bbl.	34.50

#### \*BARBELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$25.50
100-120 pieces	25.50
100-125 pieces	25.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	25.50
Plate beef, 200 lb. bbls.	32.50
Extra plate beef, 200 lb. bbls.	34.00

\*Quotation on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

#### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	16 1/2 @ 17 1/2
Special lean pork trimmings 85%	27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork cheek meat	17 1/2 @ 18
Pork hearts	11 @ 12
Pork livers, unblemished	12 1/2 @ 13
Boneless hams	17 1/2
Boneless chucks	17 1/2
Shank meat	16 1/2
Beef trimmings	15 1/2
Dressed canners	12 1/2
Dressed cutters	12 1/2
Dressed bologna bulls	13 1/2
Tongues, canner, fresh or froz.	16 1/2

†Quoted below ceiling.

#### DRY SAUSAGE

Cervelat, choice, in hog bungs	58
Thuringer	51
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Milano, salami, choice, in hog bungs	unquoted
R. C. salami, new condition	52
Prissas, choice, in hog middles	unquoted
Genoa style salami, choice	63
Pepperoni	50 1/2
Mortadella, new condition	28
Cappicola (cooked)	45
Proscuitto hams	36 1/2

#### †DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	28
Pork sausage, bulk	28
Frankfurters, in hog casings	28
Frankfurters, in hog casings	28
Bologna, natural casings	28
Bologna, in artificial casings	28
Liver sausage, fresh, in beef casings	28
Liver sausage, fresh, in hog bungs	28
Smoked liver sausage in hog bungs	28
Head cheese	28
New England, natural casings	28
Mixed luncheon, natural casings	28
Tongue and blood	28
Blood sausage	28
Souse	28
Polish sausage	28

†Prices based on zone 5, plus \$1.50 per cwt. in sales to retailers and purveyors of meat from no local delivery is made. Prices include taxes or packaging costs.

#### CURING MATERIALS

Nitrite of soda (Chgo. whse. stock):	
In 425-lb. bbls., delivered	43
Saltpeper, less than ten lots, f.o.b. N. Y.	40
Dial rosin, granulated	40
Small crystals	40
Medium crystals	40
Large crystals	40
Pure rfd. gran. nitrate of soda	40
Pure rfd. powdered nitrate of soda	40
Salt, per ton, in minimum car of 50,000 lb. only, f.o.b. Chicago, per ton	40
Granulated, kiln dried	40
Medium, kiln dried	40
Rock, bulk, 40 ton cars	40

#### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausages)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	18 @ 2
180 pack	18 @ 2
Domestic rounds, over 1 1/2 in.	18 @ 2
140 pack	18 @ 2
Export rounds, wide, over 1 1/2 in.	40 @ 2
Export rounds, medium, 1 1/2 to 1 3/4 in.	28 @ 2
Export rounds, narrow, 1 1/4 in. under	28 @ 2
No. 1 weasands	50 @ 2
No. 2 weasands	18 @ 2
No. 1 bungs	18 @ 2
No. 2 bungs	18 @ 2
Middles sewing, 1 1/2 @ 2 in.	40 @ 2
Middles, select, wide, 2 1/2 @ 2 3/4 in.	50 @ 2
Middles, select, extra, 2 1/2 @ 2 3/4 in.	50 @ 2
up	110 @ 2 1/2
Dried or salted bladders, per piece:	
12-15 in. wide, flat	60 @ 2
18-12 in. wide, flat	60 @ 2
8-10 in. wide, flat	60 @ 2
6-8 in. wide, flat	60 @ 2

#### Hog casings:

Extra narrow, 29 mm. & da.	2.00 @ 2 1/2
Narrow mediums, 29 @ 32 mm.	2.20 @ 2 1/2
Medium, 32 @ 35 mm.	2.00 @ 2 1/2
English medium, 35 @ 38 mm.	1.75 @ 2 1/2
Wide, 38 @ 45 mm.	1.50 @ 2 1/2
Extra wide, 45 mm.	1.50 @ 2 1/2
Export bungs	22 @ 2 1/2
Large prime bungs	17 @ 2 1/2
Medium prime bungs	13 @ 2 1/2
Small prime bungs	13 @ 2 1/2
Middle, per set	30 @ 2 1/2

#### SPICES

(Basis Chicago, original bbls., bags or kegs)

Allspice, prime	Whole 31
Resifted	31
Chili pepper	41
Powder	40
Cloves, Amboyna	28
Cinnamon, Java	28
Ginger, Jamaica	35
Mace, Fancy Banda	1.06
East Indies	95
East & West Indies Blend	91
Mustard flour, fancy	23
No. 1	23
Nutmeg, Fancy Banda	67
East Indies	57
East & West Indies Blend	57
Paprika, Spanish	28
Pepper, Cayenne	11
Red No. 1	11
*Black Malabar	11
*Black Lampung	11
*Pepper, white Singapore	15 1/2
*Mustok	15
*Packers	15
*Nominal quotations.	

#### SEEDS AND HERBS

Caraway seed	Whole 88
Coriander seed	15 1/2
Coriander Morocco bleached	19
Coriander Morocco natural No. 1	19
Mustard seed, fancy yellow	19
American	19
Marjoram, Chilean	31
Oregano	19



*From The National Provisioner Daily Market Service*



# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Trading in the various animal fats continues brisk as supplies remain light and demand broad. Members of the trade believe that there is no indication that they may expect larger supplies during the first half of the year, in fact, some sources anticipate a smaller supply.

**TALLOW AND GREASES.**—Supplies of tallow and grease on the spot market were extremely light and the broad demand again remained unsatisfied. Ceiling prices were paid for the little product offered on the open market.

At Chicago comparatively light offerings of tallow and grease met with an active demand at full ceiling levels. Traders are much disappointed with the recent volume of offerings in view of the heavy kill.

**STEARINE.**—Supplies of stearine during the past week were extremely light and the demand was not satisfied as many orders have been carried for some time.

**NEATSFOOT OIL.**—There was no improvement in the supply of neatsfoot oil made available to spot traders. There was a broad demand for all grades of this product but trading was limited by the shortage of supplies. Prices were quoted firm.

**OLEO OIL.**—Offerings of oleo oil remained just as hard to find during the past week as they have been for some time and the broad demand continues to go unsatisfied. The tone of the trade was firm.

**GREASE OIL.**—Only very limited amounts of grease oil have been offered and fall far short of the needs of the trade. No. 1 oil is quoted at 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢. Acidless tallow is quoted at 13½¢.

## VEGETABLE OILS

**SOYBEAN OIL.**—Supplies of soybeans arriving at processing plants have not shown any increase and production remains below the demands of the trade. Prices are quoted firm and all product offered is snapped up readily. The Bureau of Census reports that factory production of crude soybean oil in December, 1943 amounted to 98,400,000 lbs. while consumption during the same period was 806,363,000 lbs. Production of refined soybean oil was 78,667,000 lbs. and consumption 66,147,000 lbs.

**PEANUT OIL.**—The market for peanut oil was quoted firm but supplies were light. Factory production of crude peanut oil during December, 1943 was 17,211,000 lbs. and consumption was 13,756,000 lbs. Production of refined oil was 13,153,000 lbs. while consumption amounted to 7,487,000 lbs.

**OLIVE OIL.**—There was a little steady trading in olive oil at New York with the limited quantity offered finding ready buyers. However, with no imports, the domestic supplies do not begin to take care of more than a small part of the demand.

**PALM OIL.**—Demand for this oil must go unsatisfied as supplies have been practically nil for some months.

**COTTONSEED OIL.**—Trading was quiet in this oil during the past week. In December factory production of crude amounted to 176,664,000 lbs. and consumption was 162,206,000 lbs. Refined production was 148,777,000 lbs. and consumption 96,089,000 lbs. Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area 7, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in THE NATIONAL PROVISIONER.)

## BY-PRODUCTS MARKETS

### Blood

Unground, loose ..... <sup>Ton</sup> <sup>Ammonia</sup> \$1.12

### Digester Feed Tankage Materials

Unground, per unit ammonia ..... \$1.10  
Liquid, stick, tank cars ..... 2.10

### Packinghouse Feeds

65% digester tankage, bulk ..... <sup>Carload</sup> <sup>per ton</sup> \$7.00  
60% digester tankage, bulk ..... 7.00  
55% digester tankage, bulk ..... 6.50  
50% digester tankage, bulk ..... 6.25  
45% digester tankage, bulk ..... 6.00  
50% meat and bone meal scraps, bulk ..... 7.00  
Blood meal ..... 8.40  
Special steam bone-meal ..... 10.00 @ 10.50

†Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50 ..... <sup>Per ton</sup> \$5.00 @ \$5.00  
Steam, ground, 2 & 20 ..... 5.00 @ 5.00

### Fertilizer Materials

High grade tankage, ground ..... <sup>Per ton</sup> \$3.85 @ 4.00  
10@11% ammonia ..... 3.85 @ 4.00  
Bone tankage, unground, per ton ..... 3.00 @ 3.10  
Hoof meal ..... 4.25 @ 4.50

### Dry Rendered Tankage

Hard pressed and expeller unground ..... <sup>Per unit</sup> \$1.12  
45 to 75% protein

### Gelatine and Glue Stocks

Calf trimmings (limed) ..... <sup>Per cwt</sup> \$1.00  
Hide trimmings (limed) ..... 1.00  
Sinews and pizzles (green, salted) ..... 1.00

Cattle jaws, skulls and knuckles ..... \$40.00 @ 42.00  
Pig skin scraps and trim, per lb. .... 7½¢ @ 7½¢

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

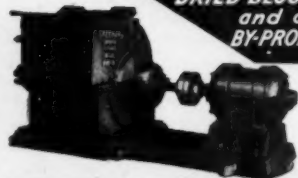
Round shins, heavy ..... <sup>Per ton</sup> \$70.00 @ \$80.00  
light ..... 70.00 @ 70.00  
Flat shins, heavy ..... 65.00 @ 70.00  
light ..... 65.00 @ 65.00  
Blades, buttocks, shoulders & thighs ..... 62.50 @ 65.00  
Hoofs, white ..... 55.00 @ 57.50  
Hoofs, house run, assorted ..... 57.50  
Junk bones ..... 55.00

†Delivered Chicago.

### Animal Hair

Winter coll. dried, per ton ..... \$32.50  
Summer coll. dried, per ton ..... 32.50  
Winter processed, lb. .... nominal  
Winter processed, gray, lb. .... 4 @ 4½  
Cattle switches ..... 4 @ 4½

## STEDMAN 2-STAGE GRINDERS for CRACKLINGS, BONES DRIED BLOOD TANKAGE and other BY-PRODUCTS



Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

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## WILLIBALD SCHAEFER COMPANY SAINT LOUIS

Processors • Converters  
**TALLOW & GREASE**  
Blood, CRACKLINGS, Tankage

ASSOCIATE MEMBER: THE NATIONAL  
INDEPENDENT MEAT PACKERS ASSOCIATION

Your offerings  
invited



# HIDES AND SKINS

**Packers clear Jan. calf and kipskins, here and at New York—Bull hides also clear—Hide buying permits reported filled.**

## Chicago

**HIDES.**—Aside from the movement of Jan. bulls at the end of last week, trading in the local packer hide market since the last report has been confined to small odds and ends and the sale of Jan. calf and kipskins. All transactions were reported at full ceiling levels.

The bulk of Jan. hides had moved previous week, and permits for packer hides are said to have been well filled. A few heavy cows, and possibly some branded cows, were understood to have been left over, but the quantity is not large. The current buying permits expire on Feb. 12, at the end of this week.

The small packer market is still quotable at full ceiling levels, with most of the better known productions moving that basis early last week. There has been considerable shopping around in this market by some buyers, in an endeavor to secure light average hides, and a number of small packer productions are said to be unsold, with many buyers reporting their permits filled.

There was a little scattered trade in country hides basis the maximum of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping points, with brands at a cent less; glues sold at 12@12½c, flat, trimmed; country bulls at 11½c, flat, trimmed, for natives. A few country hides are also said to be unsold, and some buyers are very hopeful that special or interim permits might be issued to absorb these hides, as the Winter quality hides are not desirable stock to hold as a back-log of supply.

Total federal inspected slaughter of cattle showed a decline of slightly over four percent during Jan., as compared with previous month; Jan. slaughter was 1,141,081 head, as against 1,190,853 for Dec., and 927,500 for Jan. 1943. Calf slaughter during Jan. totalled 467,677

head, as compared with 528,775 for Dec., and 339,979 for Jan. 1943.

Shoe production during Dec. totalled 38,242,572 pairs, a five percent increase over Nov., and a very slight decrease from the 38,501,438 pairs reported in Dec. 1942. Total production for the year 1943 was 461,573,189 pairs, a decrease of 4.6 percent from the 483,869,548 reported in 1942.

The Pacific Coast market has been active at the ceiling level of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points; the larger productions have now cleared and market is said to be about sold up.

## FOREIGN WET SALTED HIDES.

There was considerable activity late last week in the South American market, with a total of 72,850 hides reported sold, mostly at unchanged prices; a total of 27,700 hides of various descriptions, mostly sound and reject heavy steers, came to the States; interests who act for both Canada and the States took a total of 26,900; England bought 10,250, Sweden got 5,000 Anglo heavy steers, and other buyers 3,000 Municipal extremes. Early this week, England bought 1,500 Anglo reject steers and 2,000 Anglo light steers; 3,200 Rosa Fe and 2,000 LaPlata light steers came to the States; other buyers took 2,000 Municipal extremes.

**CALFSKINS.**—Two local packers began moving their Jan. calfskins on the second day of the week, and the other two followed later, with sales generally on basis of New York selection, at corresponding prices. Market is reported cleaned up and quotable strong on per pound basis at 27c for heavies and 23½c for lights under 9½ lbs.

City calfskins are sold up and market called strong at 20½c for 8/10 lb., and 23c for 10/15 lb., but trading is usually on New York selection. Outside cities are moving at same prices. Country calfskins sold at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are selling at \$1.43, selected.

**KIPSKINS.**—Packer kipskins were also active from early mid-week forward and all packers have now sold or booked their Jan. production, the skins moving generally on New York selection. Market is quotable on a per pound basis at 20c for 15-30 lb. natives and 17½c for brands.

City kipskins have cleared and market is quotable firm.

Packers cleared their Jan. slunks at end of last week, at \$1.10, flat, for regulars, and 55c, flat, for hairless.

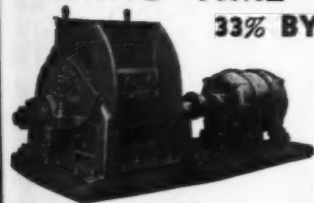
**SHEEPSKINS.**—Production of packer shearlings shows further slackening. Two cars were reported sold at the week-end at \$1.60 for No. 1's, \$1.20 for No. 2's, and \$1.00 for a very few No. 3's, although quotations on No. 3's range usually 85@1.00. A sale involving a truckload of No. 1's was reported in the eastern market at \$1.75. An accumulation of outside packer shearlings was reported to have been cleaned up earlier at lower prices, as mentioned last week. Pickled skins are moving steadily at individual ceilings by grades and general market quotable \$7.75@8.00 per doz. packer sheep and lamb-skins. There has been trading by outside mid-west packers in wool pelts, with sales credited at \$3.30 per cwt. liveweight basis for all Feb. pelts from best western points, and \$3.05 per cwt. for northern natives. Small packer pelts are quoted in a range of \$2.10@2.30 each, depending upon dating of take-off.

## New York

**PACKER HIDES.**—The larger New York packers cleared most of their Jan. hides last week, at full ceiling prices, but some smaller producers who were slow in offering hides are understood to be carrying over a little stock, with buying permits about filled.

**CALFSKINS.**—In the New York calfskin market, city collectors were active last week, as previously noted, with 3-4's moving at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35, the maximum prices. Packer calfskins were active from mid-week on, with packers selling 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

## COOKING TIME REDUCED 33% BY GRINDING



### IN THE M & M HOG CUTS RENDERING COSTS

Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

**MITTS & MERRILL**

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1001-51 S. WATER ST., SAGINAW, MICH.

## CORRECT USE OF SALT WILL HELP YOUR PRODUCT!

• Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-1.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended Feb. 11, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt			
brad'd str.	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.			
str.	@15	@15	@15
Brad'd cows	@14 1/4	@14 1/4	@14 1/4
Hvy. nat. cows	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12
Brad'd bulls	@11	@11	@11
Califskins	23 1/4 @27	23 1/4 @27	23 1/4 @27
Kips, nat.	@20	@20	@20
Kips, brad'd	@17 1/4	@17 1/4	@17 1/4
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11 1/4	@11 1/4	@11 1/4
Brad'd bulls	@10 1/4	@10 1/4	@10 1/4
Califskins	20 1/4 @23	20 1/4 @23	20 1/4 @23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES			
Hvy. steers	@15	@15	@14
Hvy. cows	@15	@15	@14
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/4	@11 1/4	10 @10 1/4
Califskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS			
Pkr. shearings	@1.60	@1.60	@2.15
Dry pelts	27 @27 1/4	27 @27 1/4	27 @27 1/4

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Unground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L. c.i.f. spot	55.00
February shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.53

Phosphates	
Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	\$40.00
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit	.64

Dry Rendered Tankage	
45/60% protein, unground	\$ 1.25

# WEEK'S CLOSING MARKETS

## FDA PURCHASES

AND

## ANNOUNCEMENTS

**PURCHASES.**—During the week ending January 29, purchases for the FSCC included 31,525,888 lbs. lard; 24,050,200 lbs. cured pork products; 12,444,052 lbs. canned pork products; 5,545,000 lbs. packer hog sides; 650,000 lbs. rendered pork fat; 3,533,000 lbs. refined pork fat; 38,055 bundles, 100 yards each, hog casings; 729,500 lbs. frozen beef; 1,010,619 lbs. frozen veal; 887,961 lbs. frozen lamb; 1,431,178 lbs. frozen mutton; 843,500 lbs. pork loins; 823,000 lbs. pork livers; 13,000 lbs. pork kidneys; 423,000 lbs. pork hearts; 220,000 lbs. pork feet and 254,000 lbs. pork tongues.

**OFFERINGS.**—Federally inspected packers have been notified that the FSCC expects that frozen meat and rationable cuts which it has already purchased will move in heavy volume in the near future and that, as a result, plant and freezer facilities will be released for handling further quantities of these products.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 5, 1944, were 6,401,000 lbs.; previous week, 5,930,000 lbs.; same week last year 7,040,000 lbs.; Jan. 1 to date, 28,977,000 lbs.; corresponding period a year earlier, 31,355,000 lbs.

Shipments of hides from Chicago for week ended February 5, 1944, were 5,432,000 lbs.; previous week, 3,397,000 lbs.; same week last year, 5,126,000 lbs.; Jan. 1 to date, 21,480,000 lbs.; corresponding period in 1943, 26,726,000 lbs.

## FRIDAY'S CLOSING

### Provisions

Demand was good for all hams. Trading on all meats was of fair volume on Friday. Five cars each of fresh 18/19 green skinned hams and No. 2 green skinned hams sold at carlot ceiling.

### Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: January 14.00; March 14.00; May 14.00; July 14.00.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 7, 1944, as reported by the Food Distribution Administration.

### CATTLE:

Steers, medium to good	\$16.00 @17.10
Cows, medium	9.00 @10.00
Cows, cutter and common	7.25 @8.50
Cows, canners	8.50 @9.50
Bulls, good and medium	9.50 @10.25
Bulls, cutter to common	8.00 @9.75

### CALVES:

Vealers, good and choice	\$18.00 @19.00
Vealers, common and medium	11.50 @17.50

### HOGS:

Hogs, good and choice, 160 @200 lbs. av.	\$14.25
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### LAMBS:

Lambs, good	\$17.00
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Receipts of salable livestock at Jersey City Market for week ended February 5, 1944:

	Cattle	Calves	Hogs	Sheep
Salable receipts	1,230	1,790	1,163	27
Total with directs	6,619	6,780	29,083	41,704

Previous week:

Salable receipts	1,344	1,432	1,107	573
Total with directs	7,491	6,622	31,143	48,709

\*Including hogs at 31st street.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 5, 1944, were reported as follows:

	Week Feb. 5	Previous week	Same week '43
Cured meats, lbs.	28,590,000	31,288,000	28,071,000
Fresh meats, lbs.	39,340,000	34,592,000	44,402,000
Lard, lbs.	6,768,000	5,138,000	3,543,000

## COTTON TEXTILE HEADQUARTERS

★ STOCKINETTE MEAT BAGS

★ VICTORY BEEF SHROUDS



**CINCINNATI COTTON PRODUCTS CO.**  
CINCINNATI, OHIO



## PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE  
GREASEPROOF PARCHMENT  
BACON PAK LARD PAK

**DANIELS MANUFACTURING CO.**  
RHINELANDER, WISCONSIN  
CREATORS • DESIGNERS • MULTICOLOR PRINTERS





Thoroughbred

His father used Brisgo . . . he will, too



Yes, the aristocrats of pigdom all prefer it . . . *Brisgo* leaves the skin so smooth! But important to you is the fact that its use is more important today than ever! *Brisgo* speeds the production of pork—simplifies entire dehairing procedure . . . gives you more No. 1 cuts, increases profits!



#### OUT COMES EVERY ROOT AND HAIR!

Simple to use! Fast! Economical! Carcass is dipped in melted *Brisgo* . . . or *Brisgo* is brushed on. This gives hog a neat plastic union-suit fastened securely to every bristle. Next, this is peeled away and there's your hog—clean as a whistle! Note: *Brisgo* may be reclaimed and re-used.

# BRISGO

RED  
GING  
VICE  
GLASSINE  
ARCHMENT  
ARD PAK  
CO.  
PRINTERS



# RECENT PATENTS

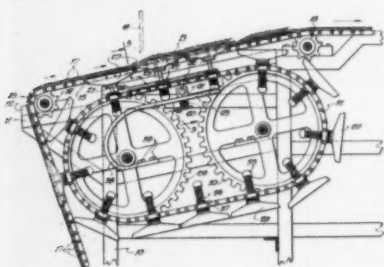
## LANCASTER ALLWINE & ROMMEL

Registered Attorneys  
Patent and Trademark Causes  
402 Bowen Bldg.  
Washington, D. C.

Complete copies of any patents or trademark registrations reported below may be obtained by sending 25c for each copy desired.

No. 2,339,638, **METHOD AND APPARATUS FOR DETECTING DEFECTS IN FILLED CANS**, patented January 18, 1944 by Roy O. Henszey and Paul Smart, Oconomowoc, Wis., assignors to Carnation Company, Oconomowoc, Wis. This apparatus is adapted to test for (1) abnormal internal pressures in the cans as well as (2) variations in viscosity and, lastly, variations in weight. There are 45 claims.

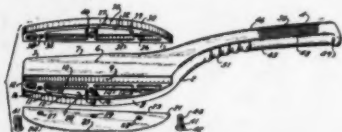
No. 2,338,734, **FOOD CONVEYOR**, patented January 11, 1944 by Rex W. Perry, Hinsdale, Ill.



Adapted to convey food slices, periodically-dispersed from a slicing unit, this apparatus is of the type which accumulates the slices (such as bacon) in overlapping series.

No. 2,339,890, **MEAT TENDERING MACHINE**, patented January 25, 1944 by Hendrik Stukart, La Porte, Ind., assignor to U. S. Slicing Machine Co., La Porte, Ind. A grooved roller governs the reciprocation of a number of tines in their movements to and away from the meat.

No. 2,339,843, **BEEF SCRIBE SAW**, patented January 25, 1944 by Clyde E. Dillon, Kansas City, Mo., assignor to Koch Butchers' Supply Co., North Kansas City, Mo.

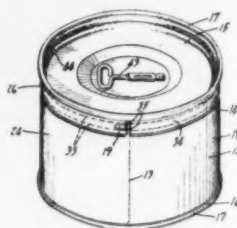


Metal, instead of wood, is used in this saw for scribing the backbone of a side of beef.

No. 2,339,035, **APPARATUS AND**

**METHOD FOR VACUUMIZING CONTAINERS**, patented January 11, 1944 by Robert J. Stewart and Leo F. Pahl, Baltimore, Md., assignors to Crown Cork & Seal Co., Inc., Baltimore, Md. In this method, a cap is supported in a heated air-excluding atmosphere and heated above the temperature of this atmosphere, whereupon it is applied to the jar or can with a portion of the heated atmosphere entrapped in the cap, and the entrapped atmosphere then condensed forming a vacuum.

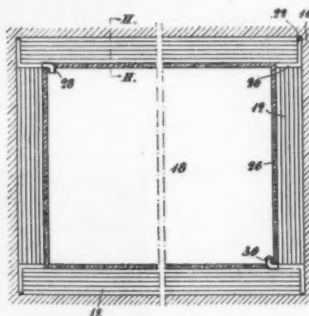
No. 2,339,301, **CONTAINER**, patented January 18, 1944 by Edward O. Then, Newark, N. J., assignor to American Can Co., New York, N. Y.



In this key-opening can after the can is opened by the key, the cover, with its rim, forms a lid which may be used to reclose the can, having frictional contact with the can body, in contradistinction to key-removed lids which cannot be used again to close a can.

No. 2,339,931, **PROCESS OF PREPARING RENNIN COMPOSITIONS**, patented January 25, 1944 by Havard L. Keil, Clarendon Hills, Ill., assignor to Armour and Company, Chicago. Animal tissue is acidified to a pH of about 1 to 4 to liberate and activate the rennin, whereupon the materials are acted upon by a salt of a strong base and a weak acid (such as trisodium phosphate or sodium citrate) at a pH of 5 to 6 to peptize the tissue material.

No. 2,338,452, **INSULATION FOR COLD-STORAGE ROOMS**, patented by Carl Georg Munters, Stocksund, and David E. Ahlqvist, Angby, Sweden.



Insulating material within the room walls consists of corrugated sheets, with their corrugations vertical in the vertical walls, communicating with the channels of the corrugations in the ceiling and floor, so a large number of small continuous ducts are provided.

## FLASHES ON SUPPLIERS

**ALUMINUM COOKING UTENSIL**. Co.—R. L. Becker, vice president, Aluminum Cooking Utensil Co., announced the splitting up of two of the company's largest sales districts to facilitate service of customers in the projected post-war expansion. Seaboard district, formerly handled from Baltimore, will be served from the Philadelphia and Atlanta offices, under direction of W. R. Morrison and Melvin W. Strong, respectively. The Kansas City district, headed by H. F. DeWees, is being supplemented by a Dallas district, to be headed by R. P. Dulaney. D. E. Stratton, manager of Chicago district, has been transferred to New York, replacing M. E. Horn, resigned, while R. E. Hiles, former manager of industrial sales for the Chicago area, replaces Stratton.

**GIRDLER CORPORATION**.—Tube Turns and the Girdler Corporation, Louisville, Ky., announce the appointment of Gene Wedereit as advertising manager. Formerly vice-president and director of creative service with the E. F. Schmidt Co., Milwaukee, Wedereit came to Louisville recently as a result of his work in the designing and production of Tube Turns' 240 page catalog. Walter Girdler, jr., formerly advertising manager, is now director of personnel.

**CONTINENTAL CAN CO., INC.**—J. F. Egenolf, vice president in charge of manufacturing, Continental Can Co., Inc., announces the appointment, in the manufacturing department, of R. D. Post as manager of operations, eastern division, with headquarters in Baltimore, Md., and of L. E. Hall as manager of operations, central division, with headquarters in Chicago. S. W. Hanson continues as manager of operations, Pacific division.

**THE MARLEY CO., INC.**—Marley Co., Inc., Kansas City, Kans., manufacturer of cooling towers and spray nozzles, announces establishment of a new divisional office at 2006 Esperson bldg., Houston, Tex., to intensify sales and service coverage of the Texas Gulf coast, northwestern Louisiana and southwestern Arkansas. Ray T. Jenkins, formerly in charge of the Tulsa divisional office, heads the Houston, Texas, division.

**BLACKMER PUMP CO.**—Ford Brown, assistant manager of the Blackmer Milwaukee office, has been transferred to Minneapolis, assuming charge of pump and accessory sales in Minnesota, North and South Dakota and Northern Wisconsin, it is announced by J. B. Trotman, general sales manager.

**AMERICAN CAN CO.**—Three executives have been named to new offices in the American Can Co., it is announced by D. W. Figgis, president. R. L. Sullivan has been made vice president in charge of the Atlantic division; W. J. Wardell, comptroller, named vice president and comptroller, and W. C. Stoll, vice president in charge of sales.



**IT'S SO! ...by "Mac the Meat Man"**



**FULLNESS OF FLAVOR  
FOR LIVER SAUSAGE  
MAPLEINE IS A PERFECT  
SEASONING AGENT—TRY IT TODAY!**

**1/2 OZ. MAPLEINE  
SEASONS  
PUMPING PICKLE  
FOR EIGHT  
8 TO 10 POUND  
HAMS**



ARE some seasoning stand-bys "gone-bys?" Many meat men have found Mapleine helps with wartime seasoning problems. Brings out full flavor of spices, accents natural meat flavors. Try Mapleine in your formulas, or send for 14 free profit-making formulas. Plus free try-out bottle of Mapleine. Crescent Mfg. Co., 664 Dearborn, Seattle, Wash.

**MAPLEINE**  
Imitation Maple Flavor  
*Brings Out Natural Flavor of Meat*

## THE DOUBLE ANVIL

Makes a DIAMOND HOG BETTER



Doubles Cutting  
Power at Center  
where heaviest  
work falls

**Choke Proof—  
Big Capacity—  
Reduction 30% to 40%  
Finer and More Uniform**

The "DOUBLE ANVIL"—an important DIAMOND feature—plus disc knives set at an angle for a fast shearing cut—gives DIAMOND Hogs unequalled speed, capacity, and uniform fineness of reduction. Very easy running, often saving up to 50% on power.  
6 Sizes, capacities from 2 to 30 tons per hour. Direct connected or belt driven. Ask for Bulletin 85.



**DIAMOND IRON WORKS, INC.**

ESTABLISHED 1880

AND THE MAHR MANUFACTURING CO. DIVISION

1804 N. Second St.

Minneapolis 11, Minnesota



## "Duck Shooting" in Italy



Out of the invasion of Sicily and Italy have come many striking examples of the value and versatility of GMC Truck & Coach Division's 2½ ton Amphibian Truck. General Montgomery and his staff are reported to have ridden into Sicily in a "Duck." Both the British Eighth Army and American Fifth Army used them by the hundreds to establish beachheads and supply their forces on the Italian mainland. A hundred Axis soldiers are said to have surrendered without a struggle when one of these monsters emerged from the surf with machine gun blazing. As the illustration above shows, the "Duck" is now equipped to do some shooting on its own behalf. Armed with a swivel-mounted, 50-caliber machine gun, it can help fight attacks from any direction. Watch the news stories from the many fighting fronts and you'll notice that the "Duck" is usually out in front in most Allied amphibious operations.

LET'S ALL BACK THE ATTACK

BUY MORE WAR BONDS

**GMC TRUCK & COACH DIVISION  
GENERAL MOTORS**

Home of Commercial GMC Trucks and GM Coaches  
Volume Producer of GMC Army Trucks and Amphibian "Ducks"



# LIVESTOCK MARKETS *Weekly Review*

## January Hog Slaughter Sets a Record High Mark for Month

**H**OG marketings continued of huge proportions during the first month of the new year, with the hog slaughter under federal inspection during January establishing a new all-time high mark of 7,839,352 head, it was revealed this week with the release of the slaughter report by the Food Distribution Administration.

Processing this huge volume of hogs during January posed a difficult problem for packinghouse operators who have been working at or very near capacity since the record 1943 hog crop began moving to market. At the same time, processors have been handicapped by loss of men to the services, necessitating the breaking in of inexperienced help. With hogs arriving in such numbers, several central markets were operating under the permit plan of marketing, which has been instrumental in preventing a repetition of the gluts experienced so frequently during December, 1943.

With the January hog slaughter surpassing the kill for December, the kill during the past four months has exceeded that of the preceding month. Compared with a month earlier, the January hog slaughter exceeded the December kill by 272,535 head and was 2,408,443 head greater than the January, 1943 slaughter. The previous record kill was that of December, 1943.

While the slaughter of other classes of livestock during January was below the December volume, it was still extremely heavy for this time of year. A total of 1,141,081 head of cattle was slaughtered under federal inspection

during January, compared with 1,190,853 head in December, 1943 and only 927,500 head in January, 1943. The January cattle kill was the largest for the month on record, the previous record having been established in 1919 when 1,119,000 head were processed in a like period.

For the fourth consecutive month, sheep slaughter during January at 1,932,987 head was below that of the preceding month; but despite the decrease, the total for January was the largest for the month on record, the previous high being 1,724,456 in January, 1943. December sheep slaughter amounted to 2,257,936 head.

Slaughter of calves during January at 467,677 head compared with 528,775 a month earlier and 339,979 a year ago. The January kill was the largest for the month since 1937.

### JANUARY SLAUGHTER

	Cattle	Hogs	Sheep
1944 .....	1,141,081	7,839,352	1,932,987
1943 .....	927,500	5,430,909	1,724,456
1942 .....	1,057,159	5,830,613	1,610,991
1941 .....	891,329	4,517,314	1,625,178
1940 .....	827,348	5,355,793	1,598,193

### LIVESTOCK RECEIPTS BY TRUCK

Receipts in driven-in livestock at 68 public stockyards throughout the country during December, 1943, included 914,203 cattle, 315,704 calves, 2,894,462 hogs and 1,006,614 sheep. During the same month in 1942, truck receipts totaled 824,714 cattle, 320,736 calves, 2,627,609 hogs and 974,137 sheep.

### CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., February 10.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, the market for all classes of hogs was generally steady.

Hogs, good to choice:

160-180 lb. ....	\$10.80@12.10
180-200 lb. ....	12.00@12.40
200-270 lb. ....	13.10@13.20
270-300 lb. ....	12.25@13.20

Sows:

270-300 lb. ....	\$11.25@11.50
300-400 lb. ....	11.25@11.50
400-550 lb. ....	11.00@11.25

Receipts of hogs at Corn Belt markets for the week ended February 10:

	This week	Last week
Friday, Feb. 4 .....	52,300	50,800
Saturday, Feb. 5 .....	45,500	44,700
Monday, Feb. 7 .....	61,000	68,000
Tuesday, Feb. 8 .....	49,200	52,200
Wednesday, Feb. 9 .....	50,800	50,300
Thursday, Feb. 10 .....	53,400	51,400

### 1943 WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during 1943 compared with 1942, as reported by the U. S. Food Distribution Administration, were as follows:

	BARROWS AND GILTS		SOWS	
	Dec. 1943	Dec. 1942	Dec. 1943	Dec. 1942
Chicago .....	\$14.49	\$13.69	\$13.71	\$13.17
Kansas City .....	14.07	13.67	13.28	13.17
Omaha .....	13.97	13.30	13.35	13.10
St. Louis National Stk. Yds. ....	14.40	13.80	13.56	13.13
St. Joseph .....	14.02	13.12	13.34	13.16
St. Paul .....	14.03	13.62	13.37	13.17
St. Paul .....	14.06	13.36	13.30	13.12

	BARROWS AND GILTS		SOWS	
	1943 lbs.	1942 lbs.	1943 lbs.	1942 lbs.
Chicago .....	246	242	404	406
Kansas City .....	237	234	387	402
Omaha .....	253	251	376	389
St. Louis National Stk. Yds. ....	216	215	388	389
St. Joseph .....	260	255	371	381
St. Paul .....	234	228	389	400
St. Paul .....	228	223	354	369



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INDIANAPOLIS, IND.      MONTGOMERY, ALA.  
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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 5, 1944, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 21,644 hogs; Swift & Company, 4,119 hogs; Wilson & Co., 8,847 hogs; Western Packing Co., Inc., 5,034 hogs; Agar Packing Co., 7,131 hogs; Shippers, 16,930 hogs; Others, 34,435 hogs.  
Total: 28,009 cattle; 3,877 calves; 81,230 hogs; 20,334 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,627	470	18,109	6,846
Cudahy Pkg. Co.	3,945	588	8,373	7,173
Swift & Company	2,857	643	11,483	6,028
Wilson & Co.	2,260	736	9,107	4,298
Campbell Soup Co.	1,794			
Others	6,386		1,431	1,087
Total	20,572	2,437	48,503	25,472

### OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	7,036	26,215	9,798
Cudahy Pkg. Co.	5,161	23,749	9,531
Swift & Company	5,180	25,152	9,933
Wilson & Co.	2,188	10,925	2,487
Others		6,263	
Cattle and calves: Eagle Pkg. Co. 21; Greater Omaha Pkg. 84; Geo. Hoffman 54; Kroger Pkg. Co. 901; Rothchild & Sons 300; John Roth 160; South Omaha Pkg. Co. 555; Nebraska Beef Co. 204.			
Total	22,104	92,304	31,709

### ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,678	151	29,050	7,225
Armour and Company	4,625	21	23,114	9,630
Swift & Company	3,188	48	11,366	4,874
Others	344	4	26	
Shippers	6,688	3	7,050	421
Total	19,523	227	70,606	22,156

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	3,572	403	25,816	8,594
Armour and Company	4,108	606	26,368	3,650
Others	2,428	6	2,121	639
Total	10,108	1,015	54,303	12,883
Not including 229 cattle, 3,837 hogs and 142 sheep bought direct.				

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,504	613	6,038	846
Wilson & Co.	1,110	758	6,005	871
Others	265		641	
Total	2,879	1,371	12,684	1,717
Not including 13,383 hogs and 144 sheep bought direct.				

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,528	354	13,691	2,134
Dunn & Osterberg	119			
Prod W. Dold	122		807	
Snodgrass Pkg. Co.	32		65	
Others	2,440		1,328	85
Total	4,250	354	15,842	2,219

### FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,618	812	4,461	4,086
Swift & Company	1,252	748	4,999	4,011
Others	292	4	488	
Total	3,162	1,564	9,948	8,997

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,833	141	6,985	5,059
Swift & Company	1,240	69	11,648	2,241
Cudahy Pkg. Co.	1,324	117	4,444	3,601
Others	2,972	118	1,972	378
Total	7,369	445	25,049	11,279

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
A. W. Gall's Sons				304
E. Kahn's Sons Co.	1,152		7,889	
Leary Packing Co.	19		332	
E. E. Meyer Pkg. Co.	11		4,501	
J. F. Schroth P. Co.	17		3,980	
J. F. Stegner Co.	436	216		
Others	1,762	853	714	129
Shippers		258	2,836	900
Total	3,597	1,327	20,252	1,333
Not including 1,073 cattle and 4,774 hogs bought direct.				

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,136	3,724	31,379	4,019
Cudahy Pkg. Co.	991	1,848		2,537
Swift & Company	5,018	5,059	67,935	9,453
Others	7,431	2,210	7,180	5,875
Total	15,676	12,841	106,494	22,784

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 10, 1944; reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):

### BARROWS & GILTS:

#### Good and Choice:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
120-140 lbs.	\$10.50@12.25	\$10.70@11.75			
140-160 lbs.	12.00@13.00	11.70@12.75	\$11.50@12.50	\$10.75@12.00	\$10.50@11.50
160-180 lbs.	12.05@13.50	12.70@13.35	12.25@13.00	11.75@13.15	11.50@12.65
180-200 lbs.	13.15@13.75	13.25@13.70	12.85@13.45	12.75@13.50	12.65@13.45
200-220 lbs.	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
220-240 lbs.	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
240-270 lbs.	13.25@13.75	13.70 only	13.45 only	13.50 only	13.45 only
270-300 lbs.	13.00@13.75	13.70 only	13.45 only	13.50 only	13.45 only
300-330 lbs.	12.75@13.75	12.25@13.70	12.75@13.45	13.00@13.50	12.65@13.45
330-360 lbs.					
Medium:					
160-220 lbs.	11.50@13.00	11.25@13.25	11.50@13.00	10.25@13.25	11.00@13.25

### ROWS:

#### Good and Choice:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
270-300 lbs.	12.40@12.50	12.10@12.25	11.65@12.25	12.00@12.25	11.75@11.85
300-330 lbs.	12.40@12.50	12.10@12.25	11.65@12.25	12.00@12.25	11.75@11.85
330-360 lbs.	12.35@12.40	12.10@12.25	11.65@12.00	11.90@12.10	11.75@11.85
360-400 lbs.	12.35@12.40	12.10@12.25	11.65@11.85	11.90@12.10	11.75@11.85
Good:					
400-450 lbs.	12.35@12.40	12.10@12.15	11.65@11.75	11.75@12.00	11.75@11.85
450-550 lbs.	12.15@12.35	12.10@12.15	11.65@11.75	11.75@12.00	11.75@11.85
Medium:					
250-550 lbs.	10.50@11.75	10.50@12.00	11.00@11.65	11.65@12.00	11.40@11.60

### Slaughter Cattle, Vealers and Calves:

#### STEERS, Choice:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
700-900 lbs.	15.75@16.75	15.00@16.00	15.00@16.15	14.50@16.00	15.25@16.25
900-1100 lbs.	16.00@17.00	15.25@16.25	15.25@16.35	14.75@16.25	15.50@16.25
1100-1300 lbs.	16.25@17.00	15.50@16.50	15.35@16.50	15.00@16.25	15.50@16.50
1300-1500 lbs.	16.25@17.00	15.50@16.50	15.35@16.50	15.00@16.25	15.50@16.50

#### STEERS, Good:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
700-900 lbs.	14.25@15.75	13.50@15.25	13.25@15.25	13.25@14.75	13.75@15.50
900-1100 lbs.	14.25@16.00	13.75@15.50	13.50@15.35	13.50@15.00	13.75@15.50
1100-1300 lbs.	14.25@16.00	13.75@15.50	13.50@15.35	13.50@15.00	13.75@15.50
1300-1500 lbs.	14.25@16.00	13.75@15.50	13.75@15.35	13.50@15.00	13.75@15.50

#### STEERS, Medium:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
700-1100 lbs.	12.00@14.25	11.50@13.50	11.00@13.50	11.75@13.50	11.25@13.75
1100-1300 lbs.	12.00@14.25	11.75@13.75	11.85@13.75	12.00@13.75	11.25@13.75

#### STEERS, Common:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
700-1100 lbs.	10.00@12.00	9.75@11.75	10.00@11.00	10.00@12.00	9.75@11.25

#### HEIFERS, Choice:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
600-800 lbs.	15.25@16.25	14.50@15.50	14.25@15.25	14.00@15.50	14.50@15.75
800-1000 lbs.	15.50@16.50	14.50@15.50	14.50@15.50	14.25@15.75	14.50@15.75

#### HEIFERS, Good:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
600-800 lbs.	13.75@15.00	13.00@14.50	13.00@14.25	13.00@14.25	12.75@14.50
800-1000 lbs.	14.00@15.50	13.00@14.50	13.25@14.50	13.25@14.25	12.75@14.50

#### HEIFERS, Medium:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
500-900 lbs.	10.50@14.00	10.75@13.00	11.00@13.25	11.00@13.25	10.25@12.75

#### HEIFERS, Common:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
500-900 lbs.	9.25@10.25	9.00@10.75	8.50@11.00	9.50@11.00	9.00@10.25

#### COWS, All Weights:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
Good	12.00@13.00	11.00@12.25	11.25@12.25	11.50@12.75	10.25@12.25
Medium	9.25@12.00	9.25@11.00	9.50@11.25	9.50@11.50	8.50@10.25
Cutter and common	7.25@9.25	7.50@9.25	7.25@9.25	7.25@10.00	7.00@8.50
Canner	6.50@7.25	6.00@7.50	6.25@7.25	5.75@7.25	6.25@7.00

#### BULLS (Ygs. Excl.), All Weights:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
Beef, good	11.25@12.00	11.00@12.00	10.50@11.25	11.00@12.00	10.50@11.00
Sausage, good	10.90@11.40	10.50@11.25	10.25@10.75	10.50@11.25	10.50@11.00
Sausage, medium	9.50@10.80	9.00@10.25	9.00@10.25	9.00@10.50	9.50@10.50
Sausage, cutter & com.	8.50@9.50	7.50@9.00	7.50@9.00	7.75@9.00	7.50@9.50

#### VEALERS, All Weights:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
Good and choice	13.50@15.00	14.00@15.25	12.00@14.50	13.00@14.00	13.00@15.00
Common and medium	9.00@13.50	11.25@14.00	8.00@12.00	9.00@13.00	8.00@9.00
Cull	6.00@9.00	7.00@11.25	6.50@8.00	6.50@9.00	6.00@8.00

#### CALVES, 500 lbs. down:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
Good and choice	10.50@12.50	10.50@12.50	10.00@12.00	11.50@13.50	11.00@12.50
Common and medium	8.50@10.50	8.50@10.50	7.50@10.00	8.50@11.50	8.00@11.00
Cull	7.50@8.50	7.00@8.50	6.00@7.50	6.00@8.50	6.00@8.00

### Slaughter Lambs and Sheep:

#### LAMBS:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
Good and choice*	16.25@16.40	15.75@16.50	15.75@16.15	15.75@16.15	15.00@15.75
Medium and good*	14.50@16.00	13.50@15.50	14.25@15.50	14.50@15.50	12.75@14.75
Common	11.75@14.25	10.50@13.25	11.50@14.00	12.00@14.25	10.25@12.50



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended February 5, 1944.

CATTLE	Week ended Feb. 5	Prev. week	Cor. 1943
Chicago <sup>1</sup>	26,069	29,834	22,311
Kansas City	19,324	18,066	16,397
Omaha <sup>2</sup>	23,015	21,721	17,381
East St. Louis	12,622	12,553	9,278
St. Joseph	10,205	9,500	6,880
St. Louis City	14,837	12,768	10,632
Wichita <sup>3</sup>	3,126	3,555	4,358
Philadelphia	1,735	2,600	1,738
Indianapolis	2,491	2,685	1,828
New York & Jersey City	11,495	11,380	8,388
Oklahoma City <sup>4</sup>	4,270	7,075	5,129
Cincinnati	3,087	18,034	2,956
Denver	7,364	7,074	4,128
St. Paul	14,042	14,362	10,070
Milwaukee	3,536	3,624	2,153
Total	157,238	175,770	123,827

<sup>1</sup>Cattle and calves.

HOGS	Week ended Feb. 5	Prev. week	Cor. 1943
Chicago	162,014	170,008	44,246
Kansas City	93,361	97,876	31,608
Omaha	99,320	102,880	45,398
East St. Louis	120,115	128,066	66,674
St. Joseph	66,312	49,607	13,542
St. Louis City	68,461	70,317	40,981
Wichita	14,014	13,548	8,441
Philadelphia	17,586	18,296	12,701
Indianapolis	30,125	28,892	16,887
New York & Jersey City	63,538	67,394	45,732
Oklahoma City	26,067	25,674	9,055
Cincinnati	14,737	79,678	12,875
Denver	23,696	25,559	14,366
St. Paul	90,314	90,707	38,767
Milwaukee	13,839	14,231	7,591
Total	902,440	992,333	428,804

<sup>1</sup>Includes National Stockyards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP	Week ended Feb. 5	Prev. week	Cor. 1943
Chicago <sup>1</sup>	20,234	22,818	16,167
Kansas City	23,842	26,682	24,292
Omaha	33,987	39,413	32,516
East St. Louis	7,129	7,769	14,588
St. Joseph	12,387	10,007	15,506
St. Louis City	24,875	29,273	19,378
Wichita	2,134	1,580	2,987
Philadelphia	2,411	2,596	2,670
Indianapolis	1,411	1,876	2,102
New York & Jersey City	57,192	61,009	47,496
Oklahoma City	1,861	2,182	2,740
Cincinnati	1,924	1,924	493
Denver	12,189	9,773	11,727
St. Paul	16,909	22,420	17,500
Milwaukee	2,190	1,698	2,041
Total	218,280	245,026	210,274

<sup>1</sup>Not including directs.

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended February 5:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Feb. 5	235,000	811,000	241,000
Previous week	267,000	861,000	287,000
Year ago	230,000	473,000	267,000
1942	198,000	443,000	222,000
1941	155,000	401,000	219,000

At 11 markets:	Hogs
Week ended Feb. 5	708,000
Previous week	718,000
Year ago	401,000
1942	361,000
1941	339,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Feb. 5	174,000	645,000	180,000
Previous week	186,000	644,000	203,000
Year ago	152,000	363,000	206,000
1942	136,000	320,000	155,000
1941	108,000	288,000	159,000

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended February 5:

	Cattle	Calves	Hogs
Week ended February 5	1,775	279	25,603
Last week	1,737	851	26,695
Last year	1,296	291	23,507

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending February 5, 1944	4,628	1,600	700
Week previous	3,773	1,880	700
Same week year ago	7,143	2,147	1,060
COWS, carcass			
Week ending February 5, 1944	2,009	2,048	1,202
Week previous	2,027	1,598	1,420
Same week year ago	2,785	1,467	1,102
BULLS, carcass			
Week ending February 5, 1944	602	88	100
Week previous	536	52	100
Same week year ago	200	30	50
VEAL, carcass			
Week ending February 5, 1944	7,136	699	1,102
Week previous	7,759	814	700
Same week year ago	8,441	672	700
LAMB, carcass			
Week ending February 5, 1944	29,732	9,334	13,010
Week previous	33,874	11,054	13,010
Same week year ago	18,456	9,325	14,010
MUTTON, carcass			
Week ending February 5, 1944	1,405	29	200
Week previous	1,950	22	200
Same week year ago	2,714	110	2,200
PORK CUTS, lbs.			
Week ending February 5, 1944	2,709,155	323,821	314,500
Week previous	2,709,993	319,743	308,000
Same week year ago	629,768	256,087	260,000
BEEF CUTS, lbs.			
Week ending February 5, 1944	693,695	...	...
Week previous	290,755	...	...
Same week year ago	150,246	...	...

### LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending February 5, 1944	11,438	1,755	...
Week previous	11,610	2,000	...
Same week year ago	8,389	1,738	...
CALVES, head			
Week ending February 5, 1944	8,436	2,689	...
Week previous	9,207	2,143	...
Same week year ago	9,444	2,103	...
HOGS, head			
Week ending February 5, 1944	63,132	17,536	...
Week previous	67,015	18,296	...
Same week year ago	46,449	12,701	...
SHEEP, head			
Week ending February 5, 1944	57,386	2,411	...
Week previous	60,483	2,596	...
Same week year ago	47,499	2,670	...

Country dressed product at New York totaled 5,071 veal, 6 hogs and 115 lambs. Previous week 4,711 veal, 1 hog and 153 lambs in addition to that shown above.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 4	2,026	529	17,596	3,513
Sat., Feb. 5	210	500	6,732	2,011
Mon., Feb. 7	17,330	960	41,628	7,684
Tues., Feb. 8	9,114	1,241	32,310	3,972
Wed., Feb. 9	11,692	963	26,890	7,166
Thurs., Feb. 10	5,000	800	31,000	12,500

*Week so far	43,136	3,964	131,828	31,822
Week ago	40,606	3,505	133,793	32,229
Year ago	40,277	2,897	95,965	29,233
Two years ago	40,775	3,710	81,698	41,172

\*Including 251 cattle, 3 calves, 45,172 hogs and 4,061 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 4	914	121	4,442	774
Sat., Feb. 5	57	4	1,758	243
Mon., Feb. 7	4,842	...	4,130	1,147
Tues., Feb. 8	3,456	271	2,146	694
Wed., Feb. 9	5,003	11	1,633	2,270
Thurs., Feb. 10	3,900	100	2,000	2,000

Week's total	16,301	382	10,909	6,120
Prev. week	15,784	432	10,595	8,509
Year ago	16,250	902	20,444	6,352
Two years ago	9,392	208	14,538	10,987

### FEBRUARY AND YEAR MOVEMENT

	1944	1943	1944	1943
Cattle	71,449	63,927	286,101	235,444
Calves	7,132	5,343	25,681	19,050
Hogs	247,207	104,575	934,056	701,620
Sheep	54,550	32,263	254,200	237,624

†All receipts include directs.

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, February 10:

	Week ended Feb. 10	Prev. week
Packers' purchases	84,110	79,844
Shippers' purchases	19,109	15,262
Total	103,219	95,106

## WEEKLY INSPECTED KILL

Slaughter of all classes of live stock under federal inspection at the 27 selected centers during the week ended February 4 showed a reduction compared with the preceding week. Cattle, calf and hog kill for the period were larger than the corresponding date in 1943 but the sheep slaughter was below the total for a year ago. Hog slaughter at 1,309,472 compared with 1,364,759 a week earlier and 818,000 a year ago.

	Cattle	Calves	Hogs	Sheep
New York area <sup>1</sup>	11,495	8,517	63,638	6,120
Phila. & Balt.	3,049	1,497	37,125	1,100
Ohio-Indiana group <sup>2</sup>	11,970	1,937	73,256	4,620
Chicago <sup>3</sup>	32,046	5,986	162,014	41,200
St. Louis area <sup>4</sup>	12,622	6,505	120,115	1,120
Kansas City	19,324	3,840	98,361	2,860
Southwest group <sup>5</sup>	18,050	8,002	112,110	26,440
Omaha <sup>6</sup>	23,015	1,354	99,320	18,800
St. Paul-Wis.	14,837	340	68,461	26,570
St. Louis-Wis.	22,125	27,351	202,907	21,640
Interior Iowa & Minn. <sup>7</sup>	16,535	6,676	277,290	48,900
Total	185,068	72,005	1,309,472	238,770

prev. week	187,935	72,727	1,364,759	237,950
Total year ago	146,869	55,293	818,000	204,000

<sup>1</sup>Includes New York, Newark, and Jersey City.  
<sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind.  
<sup>3</sup>Includes Elkhart, Ind.  
<sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo.  
<sup>5</sup>Includes So. St. Joseph, Mo., and St. Paul, Minn., and Madison and Milwaukee, Wis.  
<sup>6</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Iowa, City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during 1943: Cattle 69.5%, Calves 67.5%, Hogs 70.9%, Sheep and Lambs 70.0%.



## BEEF QUALITY IN DECEMBER

Supplies of steers sold for slaughter at Chicago during December, 1943, showed a slight gain over the preceding month and were considerably greater than the December, 1942, supplies. Average weight of steers during the month of 1,083 lbs. showed a reduction of ten lbs. compared with the November average and compared with 1,098 lbs. in December, 1942. Compared with December, 1942, the average weight of all grades excepting common was smaller, the latter showing a gain of 76 lbs. General quality of the steer supply during the month showed a reduction in the numbers of choice and prime as well as in good steers, with larger percentage of medium and common.

The average price paid for all grades of steers during December at \$14.87 compared with \$15.10 in November and \$14.85 in December, 1942. While the average cost of choice and prime steers

at \$16.21 was 17c higher than in November, good and medium grades averaged lower than during November.

Number of head, average weight, quality and average price:

	Number of Head		
	Dec. 1943	Nov. 1943	Dec. 1942
Choice and prime.....	25,009	30,090	18,620
Good .....	43,789	43,883	38,799
Medium .....	15,962	9,365	17,981
Common .....	3,320	2,051	694
All grades .....	86,680	85,098	76,094

	Per Cent of Total		
	Dec. 1943	Nov. 1943	Dec. 1942
Choice and prime.....	29.6	35.7	24.5
Good .....	50.5	51.0	51.0
Medium .....	16.1	10.9	23.6
Common .....	3.8	2.4	.9

	Average Weight (lbs.)		
	Dec. 1943	Nov. 1943	Dec. 1942
Choice and prime.....	1,143	1,156	1,162
Good .....	1,100	1,084	1,126
Medium .....	977	990	985
Common .....	826	794	750
All grades .....	1,083	1,093	1,098

	Average Price (per 100 lbs.)		
	Dec. 1943	Nov. 1943	Dec. 1942
Choice and prime.....	\$16.21	\$16.04	\$16.09
Good .....	14.89	14.98	14.90
Medium .....	12.75	12.88	13.30
Common .....	10.71	10.64	10.87
All grades .....	14.87	15.10	14.85

## LIVESTOCK AT 68 MARKETS

Receipts and disposition of livestock at public stockyards during December, 1943:

	CATTLE		
	Receipts	Local slaughter	Shipments
Dec., 1943.....	1,508,964	846,096	681,692
Dec., 1942.....	1,319,859	879,363	669,087
Dec. av. 5 yrs.....	1,172,796	667,823	506,337

	CALVES		
	Receipts	Local slaughter	Shipments
Dec., 1943.....	462,707	315,958	150,018
Dec., 1942.....	525,556	297,425	239,734
Dec. av. 5 yrs.....	483,765	283,146	204,255

	HOGS		
	Receipts	Local slaughter	Shipments
Dec., 1943.....	4,603,179	3,614,850	1,029,077
Dec., 1942.....	4,224,566	3,121,962	1,106,489
Dec. av. 5 yrs.....	3,610,144	2,593,556	915,309

	SHEEP AND LAMBS		
	Receipts	Local slaughter	Shipments
Dec., 1943.....	2,312,953	1,417,245	915,234
Dec., 1942.....	2,378,741	1,410,805	966,282
Dec. av. 5 yrs.....	1,762,028	1,023,838	737,795

## KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during December, 1943:

	December 1943	November 1943	December 1942
	Per cent	Per cent	Per cent
Cattle—			
Steers .....	42.88	36.95	41.38
Cows and heifers.....	53.81	59.26	55.34
Bulls and stags.....	3.31	3.79	3.28
Hogs—			
Hogs .....	16.21	18.45	46.75
Barrows and gilts.....	83.87	81.02	52.32
Stags and boars.....	.53	.08	.93
Sheep and lambs—			
Lambs and yrags.....	77.84	71.08	81.12
Sheep .....	22.16	28.92	18.88

## CALIF. DROUTH RELIEVED

Serious drouth conditions which have prevailed in much of California's important cattle producing areas were somewhat relieved recently, states a report from the Los Angeles Stock Yards. However, cold weather has retarded the development in green feed and prospects are that the grass season will be too short to permit nor-

mal fattening of cattle and lambs on grass this season.

Partly as a result of short feed conditions, and also because of uncertainty over government regulations affecting market prices, there has been a rather narrow demand for replacement cattle on California ranges and pastures. Feedlot cattle have been coming to market earlier than usual, and limited receipts are expected in March.

## KOLD-HOLD

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12, 1944

the National Provisioner—February 12, 1944



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NOTICE—Do you have beef or veal to be boned, or beef or veal to sell? Car lots preferred. If you do call or write I. J. REINHARDT, GENERAL MEAT CO., 2900 N. Broadway, St. Louis 7, Mo.

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WANTED: Small or medium packing plant. Wisconsin, Michigan preferred. Would consider western states. Give details first letter. W-579, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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FOR SALE: 3—Vertical Cookers or Dryers, 16' dia. x 4'10" high; 1—215-ORE Mitsu & Merrill Hog; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-10 Park Row, New York City 7, N. Y.

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Boss hog hoist, 16 ft.  
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### AN OPPORTUNITY

FOR a man of 35 or older, or draft-exempt, who knows packinghouse operations and is able to observe and write about them. Should have high school education, be progressive and adaptable and be able to meet people. Permanent position open to right man which would allow him to advance in any one of several directions on demonstration of ability and industry. W-568, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: for government inspected plant in South. New ownership. Excellent opportunity. Give age, experience, salary expected. Replies confidential. W-573, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

## Men Wanted

WANTED: Experienced and thoroughly capable working sausage foreman to assume full responsibility of manufacturing operations for a modern eastern plant. Attractive proposition and permanent connection for right man. Draft exempt. We offer \$50 to the first person who recommends the man we hire. W-568, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Working foreman to take full charge of small U. S. inspected sausage department. Must have complete knowledge of making sausage, also good references to quality. GENERAL MEAT CO., 2900 N. Broadway, St. Louis 7, Mo.

WANTED: Experienced plant superintendent for medium sized packing plant and ice manufacturing. Must have practical experience in all departments with mechanical experience including steam, electric and refrigeration. Address reply personally to JOHN WENZEL COMPANY, 408 Jacob St., Wheeling, W. Va.

MAN WANTED: Experienced general plant superintendent for rendering plant in the metropolitan area. Gentle. State age, draft status, experience, salary expected. W-571, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago 5, Ill.

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WANTED commissary personnel: Dietitian, cooks and helpers for a Michigan children's camp—May and August. W-583, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago 5, Ill.

ASSISTANT Sausage Foreman: Please state past experience and references and salary expected. W-584, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago 5, Ill.

WANTED: Working Foreman to take charge of Pork and Beef mill floor. HOME PACKING CO., Ann Arbor, Mich.

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